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BY

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PREFACE.

It is better to have a plain dish with love,
Than the finest dish with hate.

THE chafing dish is a convenient and useful article both for men and women; it is so simple that with a little practice any one can become in a short time an expert in the art of chafing-dish cooking. In using the chafing dish it is necessary to have two bowls, a small dish for butter, one for salt, one for pepper, and one for flour, a long wooden spoon (called a chafing-dish spoon), a knife, a fork, and a few plates, a small milk or cream pitcher, and a jar of beef extract. All the ingredients should be got ready beforehand, to save confusion and time.

The best chafing dishes have two pans, the lower one for hot water and the upper one, called the blazer. The latter is often used without the hot-water pan when the contents will not be injured by the direct flame beneath. The Asbesta lamp of the best chafing dishes hold about one gill of alcohol and will burn from an hour to an hour and a half without refilling if it has been properly filled at the beginning; particular attention should be paid to this part, as it is very annoying to have to refill the lamp while the cooking is going on.

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CHAFING-DISH RECIPES.

SAUCES.

Bordelaise Sauce.—Put 1 gill of red wine with 1 tablespoonful fine-chopped onions in the blazer, add a small bouquet, place the blazer over the lamp, reduce it by boiling to one half, then pour it into a bowl; put 1 tablespoonful butter in the blazer, when melted add 1 tablespoonful flour, ½ bay leaf, and 12 whole peppers; stir and cook 5 minutes, add 1 pint of chicken or veal broth, ½ teaspoonful beef extract, and the contents of the bowl; cook 10 minutes, season with 1 even teaspoonful salt and a pinch of Cayenne pepper, then strain. Add two ounces of blanched marrow cut into slices, then serve.

Marrow—How to Blanch.—Cut some beef marrow into slices; place the water pan half full of water over the lamp; when it boils, put in the marrow, cook about 2 minutes, then carefully remove the marrow, and put it into the sauce.

Traviette Sauce.—Put 1 cup of canned tomatoes in the blazer, add 1 teaspoonful butter, ¼ teaspoonful white pepper, the same of salt and sugar; cook 6 to 8 minutes, then rub the tomatoes through a sieve, clean the blazer, and again place it over the lamp, with 1 fine chopped onion, 3 tablespoonfuls tarragon vinegar and 8 coarsely pounded whole peppers, reduce by boiling till nearly dry, then remove, put the contents of the blazer into a small saucepan, add the yolks of 4 eggs, set the saucepan in hot water, add by degrees 4 ounces butter, in small pieces, and stir

constantly; add 4 tablespoonfuls warm water, 1 teaspoonful liquid beef extract, 1 even teaspoonful salt; set the saucepan in the chafing-dish pan of hot water, place both over the lamp, and stir till it thickens, then remove and strain through a fine sieve into a bowl, add the tomatoes, and last 3 or 4 tablespoonfuls whipped cream, and serve.

Vinegretti Sauce.—Put the yolk of 1 hard-boiled egg into a small bowl; rub it fine; add gradually 3 tablespoonfuls oil; then add 2 tablespoonfuls fine-chopped shallots or white onion, 1 even tablespoonful salt, 1 even teaspoonful white pepper, 3 tablespoonfuls white vinegar, and serve.

Sauce Béarnaise.—Place 2 tablespoonfuls fine-chopped shallots in the blazer, add 3 tablespoonfuls tarragon vinegar and 8 whole-crushed peppers; reduce by boiling till nearly dry; remove and pour the contents of blazer in a small saucepan, and when nearly cold add the yolks of 4 eggs; have the chafing-dish pan half full of boiling water, put the saucepan in the water pan, stir, and add 4 ounces of butter in small pieces; season with 1 even teaspoonful salt and ½ teaspoonful grated nutmeg; stir till the butter is melted; add 1 teaspoonful beef extract mixed with 3 tablespoonfuls boiling water; then place the pan with the saucepan over the lamp and stir till the sauce is thick; remove and strain through a fine sieve. Serve with broiled steak or fish.

Tartare Sauce.—Stir the yolks of 2 eggs to a cream, add 1 even teaspoonful salt, then gradually, while stirring constantly, drop by drop, ¾ cupful oil, 1 tablespoonful of tarragon vinegar, then ½ teaspoonful English mustard, ¼ teaspoonful white pepper, 1 tablespoonful fine-chopped shallots or onion, 1 tablespoonful fine-chopped capers; mix well and serve. If handy add 2 or 3 tablespoonfuls whipped cream.

Maître d'Hôtel Butter.—Put 1 ounce butter into a small bowl, stir to a cream, add slowly 1 tablespoonful lemon juice, a few drops at a time, ¼ teaspoonful grated nutmeg, and 1 teaspoonful fine-chopped parsley.

Tomato Sauce à l'Allemande.—Place the blazer with ½ can tomatoes over the lamp, add 1 teaspoonful butter, ½ teaspoonful salt, ¼ teaspoonful pepper, 1 teaspoonful sugar, cook 15 minutes; mix ½ teaspoonful cornstarch with 1 tablespoonful cold water, add it to the tomatoes, cook 3 minutes, then press the tomatoes through a sieve; return the tomatoes to the blazer; mix the yolks of 2 eggs with 1 tablespoonful cold water, add it to the blazer, stir until nearly boiling, remove at once, add 2 tablespoonfuls whipped cream or 1 teaspoonful unsweetened condensed milk, and serve.

PUDDING SAUCES.

Snow Sauce.—Boil 1 cup of sugar with ½ cup of water till it forms a thread between two fingers; beat the whites of 2 eggs to a stiff froth, add slowly, while beating constantly, the hot sugar sirup to the whites, add last 1 tablespoonful lemon juice and 2 tablespoonfuls white wine or orange juice.

Vanilla Sauce.—Put 1 pint of milk with the yolks of 3 eggs, 2 tablespoonfuls sugar, ½ teaspoonful cornstarch in the blazer; mix well, then place the blazer over the hot-water pan and stir till the sauce begins to thicken and just about to boil; care must be taken not to let it boil; then remove, add 1 teaspoonful vanilla, and set aside to cool.

Tulip Sauce.—Mix in the blazer 1 pint of milk with the yolks of 3 eggs and 2 tablespoonfuls sugar; place the blazer over the water pan and stir till it begins to thicken. In the meantime beat the 3 whites to a stiff froth, add the hot mixture slowly to

the whites while beating constantly, add 1½ teaspoonful vanilla, and serve when cold.

Sherry-wine Sauce.—Stir the yolk of 1 egg to a cream with ½ cupful powdered sugar, add ½ cupful sherry wine, beat the white to a stiff froth, add slowly the wine mixture to the beaten whites, add last ½ cupful whipped cream.

Orange-cream Sauce.—Stir the yolks of 2 eggs to a cream with 6 tablespoonfuls powdered sugar, add 1 cupful orange juice, 2 tablespoonfuls lemon juice; beat the whites to a stiff froth, add slowly the orange mixture, while beating constantly, to the whites, and serve.

St. Celia Sauce.—Stir the yolks of 2 eggs to a cream with 6 tablespoonfuls powdered sugar, add 3 tablespoonfuls lemon juice, 3 tablespoonfuls raspberry juice, and, last, 1 cupful whipped cream.

Transparent Sauce.—Mix in a small bowl 1 teaspoonful cornstarch with ½ gill of cold water, add 1 cup boiling water; pour the contents in the blazer and cook till clear; remove the blazer, add 1 tablespoonful lemon juice, 3 or 4 tablespoonfuls sugar, 2 tablespoonfuls white wine, and 4 tablespoonfuls strawberry or raspberry syrup. The wine may be omitted if not handy.

Toronto Sauce.—Boil 1 cup of milk in the blazer, add a sprinkle of salt and ¼ cup of sugar; mix 1 teaspoonful cornstarch with 2 tablespoonfuls cold milk, add it while stirring constantly to the boiling milk, cook a few minutes; remove from fire, add ½ cup of raspberry sirup and a little pink coloring. In place of raspberry sirup strawberry juice or sirup may be taken.

Tanta Sauce.—Boil 1 cupful sugar with ½ cupful water till it forms a thread between two fingers, beat the whites of 2 eggs to a stiff froth, add slowly, while beating constantly, the

boiling sugar to the whites; continue the beating and add slowly 2 tablespoonfuls lemon juice and two tablespoonfuls strawberry juice or sirup and serve.

Daisy Sauce.—Boil ½ cup of sugar in 1 cup of milk, mix 1 teaspoonful of cornstarch with a little cold milk, add it to the boiling milk, stir and cook 2 minutes, beat the whites of 2 eggs to a stiff froth, add slowly, while beating constantly, the hot sauce to the whites, add 1 teaspoonful vanilla extract. Serve either hot or cold.

SHELL FISH.

Creamed Oysters on Toast.—Drain 16 oysters in a sieve; melt ½ tablespoonful butter in the blazer, add ½ tablespoonful flour, cook 2 minutes; add ½ cupful milk and ½ cupful oyster liquor, season with ½ teaspoonful salt, ⅛ teaspoonful white pepper, stir and cook till smooth; add the oysters, cook a few minutes, pour over 4 slices of buttered toast, and serve.

Oyster Stew.—For 2 stews procure 1 pint of oysters; remove them from their liquor with a fork and place them in the blazer, strain the liquor over them, add ½ cupful cold water, 3 tablespoonfuls rolled crackers, ½ tablespoonful butter, ¼ teaspoonful salt, and ⅛ teaspoonful white pepper; let it stand 10 minutes, then put the blazer over the lamp and cook till the oysters are plump and the edges curl; take 2 soup plates and put into each 1 tablespoonful milk, pour in the oysters, and serve with oyster crackers and butter; have also some fine shredded cabbage, pepper, salt, vinegar, and catsup on the table.

Oyster Milk Stew.—Place the blazer with ½ pint of milk over the lamp, when it boils pour the milk into a bowl and set

aside; put 1 pint of solid oysters with their strained juice in the blazer, add 1 teaspoonful butter, 3 tablespoonfuls finely rolled crackers, ½ teaspoonful salt, ¼ teaspoonful white pepper; place the blazer over the lamp and cook till the oysters begin to ruffle, add the hot milk and serve.

Fried Oysters á la Maître d'Hôtel.—Procure 12 large fresh oysters; lift them out of their liquor with a fork, lay them on a napkin to absorb the moisture, then lay them on a board, dust them with flour, dip them separately into beaten egg, then in finely rolled crackers, let them lay for a little while on the board to dry; then place the blazer with ½ tablespoonful butter and ½ tablespoonful lard over the lamp, as soon as melted put in as many oysters as conveniently will go into the blazer without crowding and fry them light brown on both sides; remove and lay the oysters on a hot dish, and spread over each oyster a little maître d'hôtel butter (see Sauces). (Fried oysters may be served plain with catsup.) Serve with bread and butter.

Creamed Oysters, Plain.—Procure a pint of medium-sized oysters; remove the oysters with a fork from their liquor into the blazer, add ½ teaspoonful salt, ¼ teaspoonful pepper, strain the liquor, add ½ cup of the liquor to the oysters and ½ cup of milk; mix ½ tablespoonful butter with ½ tablespoonful flour to a paste; place the blazer over the lamp, and when it begins to boil, add the butter and flour, stir and cook till the oysters begin to ruffle, which will take about 2 minutes' cooking; extinguish the lamp, and serve either over toast or with crackers.

Oysters à la Poulette.—Place 20 large oysters in the blazer over the lamp, add ½ tablespoonful butter, ½ even teaspoonful salt, ¼ even teaspoonful white pepper, 1 teaspoonful lemon juice, let the oysters come to a boil, instantly remove, pour

the oysters into a bowl, and set aside; return the blazer to the lamp, with ½ tablespoonful butter and ½ tablespoonful flour, cook 2 minutes, add ½ cupful oyster liquor and ½ cupful mushroom liquor, stir until smooth, add a small bouquet, 6 whole peppers, ¼ teaspoonful salt, and the same of nutmeg, ½ cupful fine sliced mushrooms, cook 5 minutes from the time it begins to boil, remove bouquet and peppers, drain the oysters, add them to the blazer, mix the yolks of 2 eggs with ½ gill of cream, add them to the oysters, add last 1 teaspoonful fine-chopped parsley, and serve at once with crackers, or toast, or crescents of puff paste, croûtons, or finger rolls.

Oysters à la Carey.—Place the blazer with ½ tablespoonful butter over the hot-water pan, add 12 large oysters without their liquor, season with ½ teaspoonful salt, ¼ teaspoonful white pepper, and 1 tablespoonful lemon juice; cover and let the oysters come to a boil, then take out the oysters and place them into a dish, leaving the broth in the blazer; mix 1 teaspoonful cornstarch with 1 teaspoonful butter, add it to the oyster broth, and cook 2 minutes; mix the yolks of 2 eggs with ½ cupful cream, add it to the blazer, stir until nearly boiling, add the oysters, and serve with crackers.

Oysters à la Cress.—Place 10 large oysters without their liquor into the blazer, add ½ tablespoonful Rhine wine, ½ even teaspoonful salt, a little white pepper, ½ tablespoonful butter; put the blazer over the lamp and let the oysters come to a boil, then pour them into a bowl, return the blazer over the lamp, with 1 teaspoonful butter and 1 teaspoonful flour, stir and cook 2 minutes, add ½ cupful oyster liquor, ¼ bay leaf, 4 whole peppers, ¼ teaspoonful salt; cook 5 minutes, remove bay leaf and peppers, add the oysters without their broth, mix the yolk of 1 egg with 2 tablespoonfuls cream, add it to the oysters, let it re-

main 1 minute longer over the lamp, add 1 teaspoonful lemon juice and serve with crackers or toast.

Oysters Sautéed.—Melt 1 tablespoonful butter in the blazer, add 12 or 16 large oysters, season with ½ even teaspoonful salt, ¼ even teaspoonful white pepper, cook until the oysters look plump and the edges begin to curl; serve at once with crackers or on toast.

Oysters Fricasseed.—Melt ½ tablespoonful butter in the blazer, add ½ tablespoonful flour, stir and cook 2 minutes, add 1 cup of cream or milk, stir until smooth, season with ½ even teaspoonful salt and a little white pepper, add 16 large oysters without their liquor, cook until they are plump and begin to ruffle; add last the yolk of 1 egg, mixed with 1 teaspoonful lemon juice, serve with crackers.

Oysters à la Newburg.—Place 12 large oysters without their liquor in the blazer, add ½ tablespoonful butter, ½ gill of Rhine wine, season with ½ even teaspoonful salt, ¼ even teaspoonful pepper, cook until the oysters begin to crimp and are plump; then pour them into a bowl and set aside. Return the blazer to the lamp, with ½ tablespoonful butter, ½ gill of sliced mushrooms, 1 fine-sliced truffle, ½ gill of mushroom liquor; cook 5 minutes; mix the yolks of 2 eggs with ½ gill of cream, add them to the mushrooms, drain the oysters, add them to the blazer, stir until nearly boiling, add a little Cayenne pepper, and serve with fleurons or finger rolls.

Clam Chowder.—One pint clams, ¼ cupful fine-cut carrots, 2 tablespoonfuls fine-cut celery, ½ cupful fine-cut onions, 1 cup fine-cut potatoes, ½ cup tomatoes, 1½ pint of boiling water, 1 tablespoonful fine-cut larding pork, ¼ teaspoonful salt, ¼ even teaspoonful pepper, ¼ teaspoonful thyme. Place the pork into

the chafing-dish pan over the lamp, fry until it turns straw-color, then add 1½ pint of boiling water, the celery, carrots, and onions, cook until the carrots are done, then add the potatoes, salt, and pepper; cook 10 minutes; add the tomatoes, cook 20 minutes, then add the fine-chopped clam, and their liquor, a little Cayenne pepper, and the thyme. Mix 1 teaspoonful butter with 1 teaspoonful flour, add it to the chowder, and if necessary add more salt, boil 5 minutes, and serve. If too thick add more water.

Clam Bisque.—Put 1 tablespoonful grated carrot, 1 tablespoonful fine-chopped onion, and 1 tablespoonful butter in the blazer; place the blazer over the lamp; cover and cook till the onions are done without browning, stirring occasionally; then add ½ tablespoonful flour, stir a few minutes, add ½ pint boiling water, ½ pint clam bouillon or ½ pint fine-chopped fresh clams with their liquor, cook 5 minutes, then strain and return the bisque to blazer, and again place it over the lamp; mix the yolk of 1 egg with ½ gill of cream, add it to the bisque, remove and serve with oyster crackers.

Clam Stew.—Chop fine 1 pint of clams, and strain the liquor; place the blazer with 1 fine-chopped white onion, 1 tablespoonful fine-cut celery, and ½ tablespoonful butter over the lamp, cover and cook 5 minutes without browning; add ½ tablespoonful flour, cook and stir a few minutes; then add ½ pint of water and the clam liquor; also ½ pint fine-cut potatoes, ¼ teaspoonful white pepper, and boil until the potatoes are done; add the chopped clams and cook 6 minutes, add last ½ cupful cream or milk or 1 tablespoonful unsweetened condensed milk, extinguish the lamp, and serve with crackers.

Clams on Toast.—Remove the bodies from 20 soft-shell clams, chop the hard part fine; place the blazer with 1 table-

spoonful butter and 1 tablespoonful fine-chopped onion over the lamp, cook 5 minutes without browning, add the chopped clams and the bodies of the clams, season with ½ teaspoonful salt, ¼ teaspoonful pepper, cover and cook 5 minutes; mix the yolks of 2 eggs with ½ cup of cream or milk, add it to the clams, stir carefully for a few minutes, taking care not to let it boil again, pour over 4 slices of buttered toast, and serve. If toast is not handy, fry 4 slices of bread light brown in butter and pour the clams over it.

Hot Clam Pepper Roast.—Melt ½ tablespoonful butter in a chafing dish, put in 2 small slices of bread, and fry them light brown; lay them on a hot plate, cover, and set aside. Place 1 teaspoonful butter in the blazer with 1 tablespoonful fine-chopped onion, 1 tablespoonful fine-chopped green pepper, a small piece of bruised garlic the size of a white bean; cook 5 minutes without brewing, then add 4 tablespoonfuls clam juice, ½ teaspoonful liquid beef extract, a pinch of salt, and the same of pepper; remove the bodies from 6 large clams (soft-shell are the best for this), chop the hard part fine, and add it with the bodies to the blazer; cook 5 minutes, pour it over the fried bread, and serve.

Clams à la Newburg.—Place 12 soft-shell clams with their own liquor in the blazer, set the blazer over the lamp; when they begin to boil, remove the clams with a skimmer; pour the clam liquor into a dish, set the blazer over the hot-water pan with ½ tablespoonful butter; when melted, add the clams, sprinkle over ½ tablespoonful lemon juice, ¼ teaspoonful pepper, cover, and cook 2 minutes; mix the yolk of 1 egg with 2 or 3 tablespoonfuls cream, add to the clams, and let it remain for a few minutes, then serve with crackers, toast, or croûtons.

Clams à la Maryland.—Remove the bodies from 20 soft clams, place the bodies, with 1 tablespoonful butter, in the blazer,

add 1 tablespoonful fine-cut truffles, 2 tablespoonfuls sherry wine, ¼ teaspoonful pepper, cook 8 minutes, being careful not to stir them; mix ½ cupful cream with the yolks of 2 eggs, add it to the clams, let it remain a few minutes to heat, but not boil, then serve.

Clams à la Baltimore.—Remove the bodies from 24 large fresh soft-shell clams, throw the rest away; melt 1 large tablespoonful butter in the chafing dish, add the clams, ¼ teaspoonful salt, 6 whole peppers, and ½ bay leaf, ¼ teaspoonful white pepper, cook 5 minutes; mix the yolks of 3 eggs with ¾ cupful cream, add it to the clams, add 1 teaspoonful lemon juice, let it remain a few minutes, stirring it carefully, taking care not to let it boil after the eggs have been added, remove the bay leaf and peppers, and serve with crackers.

Terrapin à la Maryland.—Melt ½ tablespoonful butter in the blazer, add 1 pint of cooked terrapin, 3 tablespoonfuls sherry wine, 1 even teaspoonful salt, cover, and cook 5 minutes; rub the yolks of 3 hard-boiled eggs fine, mix with 1 cupful rich sweet cream, add it to the terrapin, cook 5 minutes, and serve.

Terrapin à la Baltimore.—Melt 1 tablespoonful butter, add 1 pint of prepared terrapin, add 2 fine-cut truffles, 1 even teaspoonful salt, a pinch of Cayenne pepper, ½ gill of sherry wine, cover, and cook 6 minutes; mix the yolks of 4 eggs with ½ pint of sweet cream, add it to the terrapin, stir for a few minutes without letting it boil, then serve.

Frogs, Fried.—Season ½ dozen well-cleaned frogs' legs with 1 teaspoonful salt; let them lie ½ hour, then dust with flour, dip in beaten egg, and roll in bread crumbs; fry in half lard and half butter to a fine golden color; serve with maître d'hôtel butter or tartare sauce.

Frogs à la Poulette.—Season 6 frogs' legs with 1 teaspoonful salt and a little pepper; melt 1 tablespoonful butter in the blazer over the lamp, put in the frogs' legs, add ½ gill of white wine, cover, and cook till done without browning; remove the blazer, place the lower pan with ½ tablespoonful butter over the lamp, add ½ tablespoonful flour, stir 1 minute; add ¾ cup of white broth, or water, with a little beef extract, ½ gill of mushroom liquor, ½ bay leaf, 6 whole peppers, ¼ teaspoonful salt, boil 5 minutes, remove bay leaf and peppers; mix the yolk of 1 egg with ½ tablespoonful lemon juice, add them to the sauce, add 1 teaspoonful fine-chopped parsley and 2 tablespoonfuls cream, turn down the lamp, pour the sauce over the frogs, and serve with toast, fried bread, or finger rolls.

Shrimps à la Minardo.—Rinse off with cold water ½ pint of canned shrimps, cut them lengthwise in half; melt 1 tablespoonful butter in the blazer, add the shrimps, season with ½ teaspoonful salt, ⅛ teaspoonful white pepper, cover, and cook 8 minutes, stirring them often. Beat 6 eggs with an egg beater till foamy, add 6 tablespoonfuls milk or water, a little salt, beat again for a few minutes; pour the egg mixture over the shrimps as soon as they begin to set, draw with a spoon from the side to the center of pan when they begin to thicken, sprinkle over 4 tablespoonfuls grated cheese; mix all together, spread the preparation over 6 slices of fried bread, and serve.

Shrimps with Eggs are prepared the same as in foregoing recipe, omitting the cheese.

Shrimps and Oysters.—Open a can of shrimps, rinse them off with cold water; melt 1 tablespoonful butter in the blazer, add the shrimps, season with ½ teaspoonful salt, ¼ teaspoonful pepper, cover, and cook from 6 to 8 minutes; sprinkle over 1 teaspoonful flour, stir 2 minutes, add 1 cupful milk, cook

a few minutes; remove the blazer, place the lower pan with ½ pint of solid oysters without any liquor over the lamp, add 1 teaspoonful butter, 1 tablespoonful lemon juice, ¼ teaspoonful salt, and a little white pepper. As soon as they begin to boil, add the shrimps, and serve; or mix the yolks of 2 eggs with ½ gill of cream, add it to the oysters and shrimps, stir till nearly boiling, then serve.

Shrimps with Mushrooms.—Open a can of shrimps, rinse off with cold water; melt 1 tablespoonful butter in the blazer, add 1 tablespoonful fine-chopped onion, cook 3 minutes without browning; add 1 cupful sliced mushrooms, cook 3 minutes; add the shrimps, season with 1 even teaspoonful salt, ¼ teaspoonful pepper, and 3 tablespoonfuls sherry wine, or 1 tablespoonful lemon juice; cover and cook 5 minutes; dust over 1 teaspoonful flour, add ¾ cupful water and a little beef extract, cook 5 minutes; if handy, add ½ gill of cream and serve.

Scallops, Fried.—Wipe the scallops with a napkin, roll them first in flour, then in beaten egg, and last in cracker crumbs; heat ½ pound of lard in the blazer, when boiling hot put in some of the scallops, not too many at a time; fry light brown, remove them with a skimmer and lay them on blotting paper, and fry the remaining the same way; sprinkle over a little salt, and serve.

Lobster à la St. Hilaire.—Split a 2-pound live lobster in half, remove the stony pouch from the head and the intestines from the tail; melt 1 tablespoonful butter in the blazer, put in one half of the lobster, season with ¼ teaspoonful salt and a little pepper, cover and cook till the shell of the lobster turns red, basting it with its own gravy; then put the lobster into a dish, cook the remaining half the same way; soak 1 cupful shelled walnuts for several hours in salted water, open a can of shrimps,

rinse half of them off with cold water; when the lobster is cooked, extract the meat from the shells and cut it into small pieces; place the blazer, with 1 tablespoonful fine-chopped onion and 1 tablespoonful butter, over the lamp, cook 3 minutes without browning; add the lobster and shrimps, then drain the walnuts, and add them also to the lobster; season with 1 even tablespoonful salt, ½ even teaspoonful white pepper, cover and cook 10 minutes; then sprinkle over 1 tablespoonful flour, add 1½ cup of milk, 1 bay leaf, 8 whole peppers; cover and cook 5 minutes; mix the yolks of 2 eggs with a half cup of cream, add it to the lobster, stir a few minutes, and serve over 6 slices of bread fried in butter.

Lobster à la Citizen.—Extract the meat from a 2-pound freshly boiled lobster, cut the meat into 1-inch-sized pieces; place the blazer, with 1 tablespoonful of butter, over the lamp, add ½ cupful sliced mushrooms, cover and cook 5 minutes, add the lobster meat, 1 even teaspoonful salt, ¼ teaspoonful paprika, 1 gill of sherry wine, cook 6 minutes, mix the yolks of 3 eggs with ¾ cup of rich cream, add it to the lobster, stir a few minutes, without boiling, extinguish the lamp and serve.

Creamed Lobster.—Extract all the meat from a 2-pound boiled lobster and cut it into pieces; place it in the blazer over the lamp, add ½ tablespoonful butter, 1 even teaspoonful salt, stirring a few minutes, then add 1 cupful cream and cook 5 minutes; next mix the yolks of 2 eggs with ¼ cupful cream, add it to the lobster, stir a few minutes without letting it boil; extinguish the lamp and serve with crackers, croûtons, or serve in patty cases of puff paste.

Creamed Lobster, Plain.—Extract the meat from a 2-pound cooked lobster, cut it into 1-inch-sized pieces; melt 1 tablespoonful butter in the blazer, add 1 tablespoonful flour, stir

and cook 2 minutes, add 1 pint of milk, stir and cook till the contents have formed into a smooth sauce, add 1 pint of cooked lobster meat, 1 even teaspoonful salt, and cook 5 minutes, then serve with finger rolls, toast, croûtons, or bread and butter.

In place of fresh-boiled lobster canned lobster may be used.

Lobster à la Newburg.—Place 1 pint of fine-cut cooked lobster meat in the blazer, add 1 tablespoonful butter, season with 1 even teaspoonful salt, a pinch of red pepper, 2 tablespoonfuls fine-cut truffles; stir 3 minutes, then add 4 tablespoonfuls Madeira or sherry wine; cook 6 minutes; mix the yolks of 2 eggs with ½ cupful cream and add it to the lobster, stirring a few minutes without letting it boil; then serve with finger rolls or crackers.

Lobster Chops.—Melt ½ tablespoonful butter in the blazer, add 1 tablespoonful fine-chopped onion, and cook till onion is done without browning, then add ½ tablespoonful flour, stir a few minutes, add ½ cupful boiling water with a little beef extract; season with ¼ teaspoonful pepper, ½ even teaspoonful salt, ¼ teaspoonful English mustard, ½ teaspoonful fine-chopped parsley, and a little Cayenne pepper; cook and stir 5 minutes, add ½ pint fine-cut cooked or canned lobster meat, ¼ cupful fine-cut canned mushrooms, stir and cook 5 minutes, add the yolk of 2 eggs, cook and stir 2 minutes; then spread the mixture on a flat dish and set aside; when cold take a tablespoonful of the mixture, dip it into beaten egg, then into grated bread crumbs, lay it on a board, and form it with 2 knives into small chops; when all are prepared in this way, place the blazer with ½ tablespoonful lard and the same of butter over the lamp, as soon as melted put in as many chops as conveniently will go in the blazer, fry them light brown on both sides, lay the chops on a plate, stick a small lobster claw into each chop, and serve with Tartare sauce.

Lobster à l'Americaine.—Split a 2-pound live lobster in half, remove the gravel from the head and the intestines from the tail; cut the lobster into 2-inch-sized pieces and crack the claws; melt 1 large tablespoonful butter in the chafing dish, put in the lobster, cover and cook 5 minutes, turning the lobster once during that time; then add 4 tablespoonfuls brandy, ½ cupful water, ½ teaspoonful beef extract, 1 teaspoonful salt, and a little Cayenne pepper; cover and cook 25 minutes, then serve.

Lobster à la Viennoise.—Put a live lobster into boiling water, boil 10 minutes, remove, cut the lobster lengthwise into halves, remove the stony pouch and intestines; cut each half into 3 pieces and crack the claws; put 1 tablespoonful butter and 1 tablespoonful fine-chopped onion in the blazer, add 1 bay leaf and 1 sprig of thyme; lay the lobster over this, the cut side up, cover and cook 5 minutes; add ½ cupful white wine, 4 tablespoonfuls brandy, ½ cupful water, and ½ teaspoonful beef extract; season with 1 teaspoonful salt, ¼ teaspoonful white pepper, cover and cook 15 minutes; lay the lobster on a hot dish, cover and set aside; reduce the gravy by boiling to one half, add 2 tablespoonfuls canned tomatoes or 1 fine-cut raw tomato, 2 tablespoonfuls Madeira or sherry wine, and ½ tablespoonful butter; cook 6 to 8 minutes; pour the sauce over the lobster and serve.

Lobster à la Maryland.—Melt 1 tablespoonful butter; extract the meat from a 2-pound cooked lobster, cut it into inch-sized pieces, put it into the butter; season with 1 even teaspoonful salt, a pinch of Cayenne pepper, cover and cook 3 minutes, add ½ gill sherry wine, cook 5 minutes, add ½ cupful cream, continue to cook for a few minutes; in the meantime rub the yolk of 2 hard-boiled eggs fine, mix with ½ tablespoonful butter, press them through a sieve, add them to the lobster, and serve.

Lobster à la Ranhofer.—Extract the meat from 4 small boiled lobsters and cut it into pieces; melt 1 tablespoonful butter in the blazer, add 1 tablespoonful fine-chopped shallot, cook 3 minutes, add the lobster meat and 12 canned shrimps; soak 1 cupful shelled walnuts for several hours in salted water, drain, and add the nuts to the lobster, season with 1 teaspoonful salt, ¼ teaspoonful white pepper, cook and stir 5 minutes, cover and set aside; melt 1 tablespoonful butter in the chafing-dish pan, add 1 tablespoonful flour, stir and cook 2 minutes, add 1½ cupful milk, ¼ teaspoonful pepper, ½ teaspoonful salt, ½ bay leaf, 8 whole peppers, and a little nutmeg, cook 5 minutes, add 1 tablespoonful lemon juice; mix the yolk of 2 eggs with 3 tablespoonfuls cream, add them to the sauce, add 1 teaspoonful fine-chopped parsley, remove bay leaves and peppers, pour the sauce over the lobster, fill the preparation in the 4 lobster tails, and serve.

Lobster à la Rousillon.—Procure a 2-pound live lobster; split it lengthwise in halves, taking out the gravel from the head and intestines from the tail. Break off the claws and crack them, then cut each half into 3 pieces; place the blazer with 1 heaping tablespoonful butter and 1 tablespoonful fine-chopped onion over the lamp, add a piece of bruised garlic the size of a white bean, cook 2 minutes, then put in the lobster, the cut side up; cover and cook 5 minutes, pour over ½ gill of brandy, set on fire and let it burn 1 minute; add white wine and sherry wine, of each ½ cupful, ½ cupful canned tomatoes; season with 1 teaspoonful salt, a pinch of Cayenne pepper, ½ teaspoonful beef extract; cover and cook 15 minutes; mix 1 teaspoonful butter with ½ teaspoonful flour, stir it into the lobster, and cook a few minutes; add last 1 tablespoonful lemon juice; dress the lobster on a hot plate, pour over the sauce and sprinkle over when handy 1 teaspoonful fine-cut chives.

Lobster à la Bordeaux.—Melt ½ tablespoonful butter in the blazer, add ½ tablespoonful flour, stir and cook 2 minutes, add 1 cupful water, ½ teaspoonful beef extract, ½ cupful canned tomatoes or 1 large fine-cut raw tomato, season with ½ teaspoonful salt and a little Cayenne pepper, cook 5 minutes, counting from the time it begins to boil; then set aside until the lobster is cooked. Next place the chafing-dish pan with 2 tablespoonfuls oil or 1 tablespoonful butter and 1 medium-sized fine-chopped onion over the lamp; cook 3 minutes without browning, then cut 2 raw lobsters' tails into pieces, put them into the pan, season with 1 teaspoonful salt, ¼ teaspoonful paprika, or a little Cayenne pepper; cook 5 minutes; make a bouquet by tying together 2 sprigs of parsley, 1 clove, 1 sprig of thyme, and a small clove of garlic; add it to the lobster; add ½ pint red or white wine, cover and cook 15 minutes; remove the bouquet, lay the lobster on a hot dish, add to the gravy the above sauce; cook a few minutes and pour it over the lobster; sprinkle 1 teaspoonful fine-chopped parsley over the whole and serve.

Lobster à la Britannia.—Melt 1 tablespoonful butter in the blazer, add ½ tablespoonful flour, stir and cook 2 minutes; add ½ pint of water, with a little beef extract, ½ can small mushrooms, 1 even teaspoonful salt, ¼ teaspoonful white pepper, a sprig of thyme and 1 bay leaf, 4 tablespoonfuls sherry wine, and 6 artichoke bottoms cut into quarters; cook 12 to 15 minutes; mix the yolk of 2 eggs with ½ cupful cream, add it to the blazer, add 1 tablespoonful lemon juice and 1 teaspoonful fine-chopped parsley; remove at once and set aside. Open a can of lobster, drain off all the moisture; melt 1 tablespoonful butter in the chafing-dish pan, put in the lobster meat, cover and cook 5 minutes, stirring it twice during that time; put the lobster on to a dish, pour over the above preparation, and serve. In place of canned lobster, fresh boiled lobster may be used.

Lobster Curry.—Extract the meat from a 2-pound boiled lobster, cut the meat into inch-sized pieces; melt 1 tablespoonful butter in the blazer, add the lobster, season with 1 even teaspoonful salt, and ⅛ even teaspoonful pepper; cook 5 minutes; mix 1 heaping teaspoonful curry powder with ½ gill of white wine, add it to the lobster, stir and cook 5 minutes, cover and set aside; melt ½ tablespoonful butter, add ⅛ tablespoonful flour, stir and cook 2 minutes, add 1 cupful chicken or veal broth, a small bouquet, cook 5 minutes; mix the yolk of 2 eggs with 1 tablespoonful lemon juice; add it to the sauce; add last 2 tablespoonfuls cream, season with salt, pour the sauce over the lobster and serve.

Lobster à la Tirole.—Place ½ cupful washed rice in the chafing-dish pan, add ½ teaspoonful salt and 1 quart of water; set the pan over the lamp, cover and cook till the rice is soft, but not broken; then drain the rice in a sieve, rinse off with cold water, return it to the pan, put 1 teaspoonful butter in the center, cover and place the pan again for a few minutes over the lamp, just long enough to heat the rice; remove and set it in a warm place or in hot water. Split a 2-pound live lobster in half, remove the stony pouch and intestines; cut each half into 3 pieces; melt 1½ tablespoonful butter in the blazer, put in the lobster, cover and cook about 8 minutes, turning the lobster once during that time, then take out the lobster and lay it on a plate; add 1 tablespoonful fine-chopped onion or shallot to the butter in the blazer, ½ fine-chopped green pepper, 1 teaspoonful curry powder, stir and cook 3 minutes; add 1 fine-cut raw tomato, ½ cupful fine-cut mushrooms, and a small bouquet; 1 cupful boiling water and ½ teaspoonful beef extract; add the lobster, season with 1 teaspoonful salt, cover and cook about 18 minutes; dress the lobster on a dish, pour over the sauce and lay the rice in a circle around it and serve, or it may be served from the chafing dish.

Lobster à la Malta.—Melt 1 large tablespoonful butter in the blazer; open and drain one can of lobster, put the lobster meat into the blazer, stir and cook 3 minutes; add ½ gill of brandy, ½ gill of sherry wine, and ½ cupful canned tomatoes, 1 teaspoonful salt, and ¼ teaspoonful paprika; cover and cook 5 minutes, then serve.

Lobster Curry, of Canned Lobster.—Melt 1 tablespoonful butter in the blazer, add 1 tablespoonful fine-chopped onion and 1 teaspoonful curry powder, stir and cook 5 minutes; add 1 teaspoonful flour, stir 1 minute, add 1 cup of boiling water and a little beef extract, 1 even teaspoonful salt, cook to a smooth sauce; then remove and place the chafing-dish pan with 1 tablespoonful butter over the lamp, put in 1 pint of canned lobster meat, stir and cook a few minutes, add 4 tablespoonfuls sherry wine and ¼ teaspoonful salt, cover and cook 5 minutes, pour over the curry sauce and serve with boiled rice. In place of wine, 1 teaspoonful lemon juice may be taken.

Canned Lobster à la Cream.—Open and drain a can of lobster; melt 1 tablespoonful butter in the blazer, put in the lobster meat, season with 1 even teaspoonful salt, ¼ even teaspoonful white pepper, 2 tablespoonfuls lemon juice; cover and cook 5 minutes; mix the yolks of 3 eggs with ½ pint of cream, add it to the lobster, stir carefully for a few minutes without boiling, then serve. In place of canned lobster, fresh lobster may be taken.

Lobster à l'Allemande.—Split a 2-pound live lobster in two lengthwise and crack the claws, cut each half in two pieces; season with 1 teaspoonful salt, ¼ teaspoonful white pepper; melt 2 tablespoonfuls butter in the blazer, pour half the butter into the cup; put in the lobster, the cut side up, pour over the melted butter in the cup, cover and cook about 25 minutes. In the

meantime, stir 1 tablespoonful butter to a cream, add gradually 1 tablespoonful of lemon juice, 1 tablespoonful French mustard, and 1 teaspoonful fine-chopped parsley; dress the lobster on a hot plate, spread over the mustard butter and serve.

Soft-shell Crabs in Batter.—Separate the yolks and whites from 2 eggs, beat the whites to a stiff froth, mix the yolks with 2 tablespoonfuls flour, ½ cup of milk teaspoonful melted butter, and a little salt; add this to the beaten whites, wash and wipe dry prepared crabs, dip them into the batter and fry light brown in hot fat; if the batter should be too thin, add more flour, and if too thick add more milk.

Soft-shell Crabs, Fried.—Remove the spongy substance and the sand bags from the sides from 6 soft-shell crabs, wash and wipe dry; melt 2 tablespoonfuls lard or fat in the blazer, put in the crabs, two at a time, fry light brown on each side, lay them on a plate, sprinkle over a little salt, and fry the remaining the same way.

Another way is to dust the prepared crabs with flour, then dip them into beaten egg and cover with bread crumbs, and fry the same way.

Soft-shell Crabs à la Maître d'Hôtel.—Prepare and fry the crabs the same as directed in first recipe; place them on a dish, and spread over each one ½ teaspoonful maître-d'hôtel butter. A handful of parsley fried a few minutes in fat is a nice accompaniment with fried crabs. Serve with bread and butter.

FISH.

Fried Eels.—Cut 2 pounds of eels into 2-inch lengths, season with 1 heaping tablespoonful salt, set aside for 1 hour; shortly before serving wipe the pieces dry with a napkin and roll them

in flour; cut ½ pound larding pork into fine dice-shaped pieces; place it in the blazer over the lamp, fry until it begins to turn straw-color, then pour half the pork into a small bowl, leaving the other half in the blazer; put in as many pieces of eel as conveniently will go into the blazer, fry light brown on all sides till well done, adding more of the pork as the frying continues. When they are all fried arrange them on a warm dish, and serve with Lyonnaise potatoes or hashed potatoes, or roll the eels first in flour, then in beaten egg, and cover with bread crumbs; in place of pork they may be fried in lard or fat.

Eels can be served with maître-d'hôtel butter or tartare sauce.

Stewed Eels.—Cut 2 pounds of fresh eels into pieces 2 inches long; put them into the chafing-dish pan, cover with boiling water, add 1 tablespoonful salt, ½ teaspoonful pepper, 1 onion, 1 bay leaf, 2 sprigs of parsley tied together with a sprig of thyme, add ½ gill of white vinegar, put the pan over the lamp and boil 5 minutes, counting from the time it begins to boil; remove the pan; keep it covered and set aside; melt 1 tablespoonful butter in the blazer, add 1 tablespoonful flour, cook 2 minutes, add 1 cupful white broth or water with ½ teaspoonful beef extract, if handy ½ gill of mushroom liquor and ½ cupful of the eel broth, cook 5 minutes; add, if necessary, a little salt, add 1 tablespoonful lemon juice; mix the yolks of 2 eggs with ¼ cupful cream or ¼ cupful milk, add it to the sauce, stir a few minutes without letting it boil, drain the eels and place them in a dish, pour over the sauce, and serve with boiled potatoes or potato croquettes or fried bread.

Fried Fish.—Clean, wash, and wipe the fish dry, season with salt, allowing 1 tablespoonful salt for 2 pounds of fish; let the fish stand a half hour. If the fish is large cut it into pieces, dip the pieces into flour, and fry the same as eels or halibut; or

dip the fish into beaten egg and roll it in cracker or bread crumbs, then fry. All kinds of fish are fried the same way.

Halibut à la Maître d'Hôtel.—Procure a thin slice of halibut, weighing about 1 pound; remove the skin and bone in center, cut the slice into 3 pieces, season with ½ tablespoonful seasoning salt; lay the fish in a covered dish with 1 small sliced onion, 1 sprig of thyme, and 2 sprigs of parsley; cover and let it stand 30 minutes, then wipe the pieces dry, dust with flour, dip each piece into beaten egg, then in rolled cracker crumbs; melt ½ tablespoonful lard and the same of butter in the blazer over the lamp, put in the fish pieces, and fry to a delicate brown; arrange them on a warm dish and spread 1 tablespoonful maître-d'hôtel butter over and serve with boiled potatoes or hashed potatoes. In place of halibut fresh codfish or any other kind of fish may be prepared and cooked the same way, and tartare sauce may be served with the fish in place of maître-d'hôtel butter.

Sardines en Croûtons.—Open a box of sardines, carefully turn them out of the box without breaking, lay them on a plate, and scrape off the loose skin; melt 1 tablespoonful butter in the blazer, put in the sardines, not too many at once; fry 2 minutes, turning them once during that time; then dress them artistically over nicely fried croûtons (see Croûtons); sprinkle over each sardine a little lemon juice and white pepper.

Shad Roe with Green Peas.—Place a shad roe in the water pan, cover with cold water, add 1 teaspoonful salt, 1 tablespoonful vinegar, 1 small sliced onion, 3 whole peppers, and 1 sprig of parsley tied together with ½ bay leaf, 1 clove, and a small sprig of thyme; place the pan over the lamp, cover, and boil 3 minutes; then remove the pan, let it stand 3 minutes, take out the roe, wipe it dry, dip it into beaten egg, and roll in grated bread crumbs; melt 1 tablespoonful butter in the blazer, put in the roe,

and cook light brown on both sides; lay the roe on a warm dish and garnish with cooked green peas and potato balls.

Shad Roe à la Maître d'Hôtel.—Prepare and cook a shad roe the same as in foregoing recipe; stir 1 tablespoonful butter to a cream, add slowly, while stirring constantly, 1 tablespoonful lemon juice, ⅛ teaspoonful grated nutmeg, and 1 teaspoonful fine-chopped parsley; spread this over the roe and serve.

Shad Roe with Black Butter.—Place the roe in the chafing-dish pan, cover with cold water, add 1 teaspoonful salt, 1 tablespoonful vinegar, 1 small onion cut into slices, 3 whole peppers, a sprig of parsley, and ½ bay leaf; set the pan over the lamp and boil 5 minutes; remove and let stand 10 minutes; then remove, dry the roe on a napkin, dip the roe into beaten egg, and cover with bread crumbs; place the blazer with 1 tablespoonful butter over the lamp; when melted, add the roe, fry light brown on both sides, lay the roe on a hot plate, set it over the hot-water pan, and prepare the black-butter sauce. Place the blazer with ½ cupful of vinegar, ½ bay leaf, a sprinkle of salt and pepper over the lamp; reduce by boiling to one half, then strain into a bowl; return the blazer with 1 heaping tablespoonful butter over the lamp, let it get dark brown, then pour it into the vinegar, pour the sauce over the roe and serve. Calf's brain may be prepared the same way.

Flounders à la Dresden.—Remove the fillets from 2 flounders, each weighing 1 pound, season them with ½ tablespoonful salt and ¼ teaspoonful pepper, roll them up cork shape, and tie with a string or fasten with a toothpick; melt 1 tablespoonful of butter in a chafing dish, put in the fillets, add 1 slice of carrot, 2 slices of onion, cover, and cook till done; remove the fillets, add ½ tablespoonful flour to the sauce, stir, and cook 3 minutes; add ¾ cupful water, ½ teaspoonful beef extract,

½ even teaspoonful pepper, ½ bay leaf, cook 5 minutes; mix the yolk of 2 eggs with ½ gill of cream or milk, add it to the sauce; add ½ tablespoonful lemon juice, stir 2 minutes, strain through a sieve over the fillets, and serve.

Fillet of Sole à la Traviette.—Remove the fillets of 2 flounders, each weighing about 1½ pound, season them with 1 tablespoonful salt and ½ teaspoonful pepper; cut the fillets in half, lay them in a covered dish, sprinkle over 2 tablespoonfuls lemon juice, add 2 onions cut into slices, ½ bunch parsley, and 3 sprigs of thyme, cover, and let them stand 1 hour. Twenty minutes before serving, lay the fillets on a napkin and wipe them dry, dust them with flour, then dip each fillet separately into beaten egg and cover them with grated bread crumbs or cracker crumbs; fry them to a fine golden color in hot lard or fat; remove, lay them on blotting paper for a few minutes, and serve with traviette sauce. The fillets may be laid in a thickly buttered pan, covered with buttered paper, and baked in the oven. The fillets may be served with Tartare sauce.

Finnan Haddie.—Procure a can of finnan haddie; melt 1 tablespoonful of butter in the blazer, add 1 tablespoonful flour, stir and cook 2 minutes, add 1 pint of milk, stir and cook till smooth, add the finnan haddie, season with salt and a little white pepper, cook until the fish is heated through, and serve.

Another way is to mix the yolks of 2 eggs with ½ cupful cream and add them to the above prepared haddie.

Dried Haddock.—Cut 2 pounds of dried haddock into 4 pieces, place the blazer ¾ full with water over the lamp, when it boils put in the fish, cover and boil 3 minutes, extinguish the lamp, let the fish remain in the water 10 minutes, then take it out, season with salt and pepper and spread over some butter, and serve.

Codfish à la Cream.—Melt ½ tablespoonful butter in the blazer, add ½ tablespoonful flour, stir and cook 3 minutes, add 1 cup milk, stir until smooth; cover a half pound Beardsley's shredded codfish with cold water, let it lay 1 minute, then inclose it in a towel, press dry; add the codfish to the sauce, season with ¼ teaspoonful salt and a little white pepper, stir until the fish is heated through without boiling; extinguish the lamp, and serve with boiled potatoes.

Codfish Cakes.—Peel 4 large potatoes and cut them into pieces, wash and place them in the blazer over the lamp, cover with water and cook till done; drain off the water and mash the potatoes fine with a fork, add ½ cupful Beardsley's shredded codfish as it comes from the box, ½ tablespoonful butter, and 1 egg; mix all together and form into balls, roll them in flour and fry brown in fat.

MEAT.

Beefsteak with Mushroom Sauce.—Melt ½ tablespoonful butter, add ½ tablespoonful flour, stir 2 minutes; add ½ pint of boiling water, 1 teaspoonful liquid beef extract, cook a few minutes; add 12 canned mushrooms and ½ cupful mushroom liquor, ½ even teaspoonful salt, and ⅛ teaspoonful pepper; cook 15 minutes; add last ½ tablespoonful lemon juice, remove and set aside till the steak is cooked; procure a nice tender beefsteak, remove all skin and fat, cut the steak into 3 pieces, brush them over on both sides with a little melted butter; place the blazer over the lamp, when very hot put in the meat, not too much at a time, fry 5 minutes on each side, lay the steak on to a hot plate; mix ½ tablespoonful butter with ½ teaspoonful salt

and ¼ teaspoonful pepper, spread this over both sides of the steak, pour over the mushroom sauce, and serve.

Beefsteak, Fried.—Procure a small porterhouse steak, trim off all the fat and skin; place the pan half full of water over the lamp, put on first a plate, then the cover; when it boils, remove the pan and place the blazer over the lamp; when very hot put in 1 teaspoonful butter, as soon as melted put in the meat and fry from 4 to 5 minutes, then turn and fry the same on the other side; lay the meat on the hot plate, mix 1 teaspoonful butter with ½ teaspoonful salt and ⅛ teaspoonful pepper, spread it over the meat on both sides, and serve.

Sirloin and round steaks are cooked the same.

Bavarian Beefsteak.—Placing the chafing-dish pan with 1 tablespoonful butter and 1 tablespoonful fine-chopped onion over the lamp, cover and cook 5 minutes without browning, then add 3 large peeled tomatoes, season with ¼ even teaspoonful salt, a saltspoon full of pepper, and ½ teaspoonful sugar; cover and cook 8 minutes, remove the cover, stir and cook a few minutes, then remove the pan, cover and set aside.

Mix 1 pound of lean, tender, fine-chopped beef with 1 teaspoonful salt and ¼ teaspoonful pepper, divide and form the meat into 4 flat cakes; brush each side over with melted butter, place the blazer over the lamp, when hot put in 2 of the steaks, fry 4 minutes on each side, place the steaks on a hot dish and fry the remaining two the same way; pour over the tomatoes and serve.

Beefsteak with Onions.—Peel and cut into slices 2 or 3 onions of medium size; heat 1 tablespoonful butter or beef fat in the blazer, put in the onion, season with ¼ teaspoonful salt and a little pepper, cover, and cook 3 minutes; remove the cover, stir the onions up, and again cover and cook a few minutes; then

take off the cover, and stir till done. Fry the beefsteak and season the same as in foregoing recipe, lay it on a plate, and pour the onions over it; serve with boiled potatoes or fried potatoes. Porterhouse, sirloin, and round steak can be fried and served the same way.

Minced Beefsteak.—Procure 1 pound of beef from the lower sirloin or upper round, minced fine; remove all fat and stringy parts, form the meat into 4 flat cakes. Place the blazer with ½ tablespoonful butter over the lamp; when hot put in the meat, cook 4 minutes on each side, lay them on a hot dish. Mix 1 tablespoonful butter with ½ teaspoonful salt and ¼ teaspoonful pepper, spread this over the steak on both sides, and serve with fried potatoes or bread and butter.

Hamburger Steak.—Mix 1 pound of finely ground beef with 2 ounces minced suet, 1 tablespoonful fine-chopped onion, 1 egg, 1 teaspoonful salt, ¼ teaspoonful pepper; form this into 4 flat cakes, roll them in grated bread crumbs. Heat ½ tablespoonful butter in the blazer, put in 2 of the steaks, fry from 3 to 4 minutes on each side, lay them on a hot plate, fry the remaining 2 the same way, add ½ teaspoonful flour to the gravy, a little beef extract, ½ cup water, and a pinch of salt; cook until smooth, strain the sauce over the steaks, and serve with Lyonnaise or fried potatoes.

Luncheon Gulash à la Bedford.—Put 1 tablespoonful drippings and 1 tablespoonful fine-chopped onion in the blazer over the lamp, cook till the onion is straw-color, then add ½ tablespoonful butter, 1 pound fine-cut beef of the upper round cut into small dice-shaped pieces, season with ½ teaspoonful salt, 1 level teaspoonful paprika, cook a few minutes; add 1 tablespoonful flour, mix well with the meat, add 1 cup of boiling water, and a little beef extract; cook a few minutes, add 1 fine-cut large potato, cover, and cook 10 minutes, then serve.

Ragoût of Cooked Beef.—Cut 1½ pound of cold roasted beef into small dice-shaped pieces; fry 1 tablespoonful fine-cut larding pork in the blazer till it turns straw-color, add 1 tablespoonful butter, 2 tablespoonfuls fine-chopped onion, cook a few minutes; add the meat, season with 1 teaspoonful salt, 1 teaspoonful paprika or ½ teaspoonful pepper, stir, and cook 5 minutes; dust over ½ tablespoonful flour, stir 1 minute, add ½ pint of boiling water and a little beef extract, cover, and cook 20 minutes, then serve.

Ragoût of cold roasted veal, lamb, or mutton is prepared the same way.

Tripe à la Béchamel.—Wash and cut 1 pound of tripe into 3-inch pieces, place them in the lower pan of the chafing dish, cover with water, add 1 bay leaf, 12 whole peppers, 1 sliced onion, ½ gill of vinegar, and 1 teaspoonful salt; cook 15 minutes; melt 1 tablespoonful butter in the blazer, add 1 tablespoonful flour; cook 2 minutes; add 1½ cupful milk or cream, 1 even teaspoonful salt, ½ teaspoonful nutmeg, if handy ½ gill of mushroom liquor, ½ bay leaf, 8 whole peppers; boil 5 minutes; mix the yolks of 2 eggs with ½ gill of cream, add it to the sauce, add 1 tablespoonful lemon juice. Transfer the tripe to a dish, and strain the sauce over it.

Fried Tripe.—Wash and cut 1 pound of tripe into 3-inch-sized pieces, season them with 1 teaspoonful salt and ½ teaspoonful pepper; lay the tripe in a dish, and cover with 1 cupful vinegar and ½ cup of cold water; let stand over night. Next morning dry the tripe on a napkin, put some flour into a bowl, 1 beaten egg on a plate, and some bread crumbs on another plate; take the tripe up with a fork, dip first in the flour, then in the beaten egg, and last in the bread crumbs; melt 1 tablespoonful fat or butter in the blazer, put in as many of the tripe pieces as conveniently will go in, and fry light brown

on both sides; when all are fried lay on a warm dish and serve.

Or place the tripe for 2 hours with a sliced onion, the juice of 1 lemon, and 1 clove of garlic in a covered dish; season with salt and pepper, and finish the same as above. Serve with maître d'hôtel butter.

Corned Beef Hash.—If cooked corned beef is not at hand, take canned corned beef; mix 1 pound of fine-chopped corned beef with 1 pint of fine-chopped boiled potatoes; melt 1 tablespoonful butter, add 1 tablespoonful fine-chopped onion; cook 3 minutes without browning; add 1 tablespoonful flour; stir and cook a few minutes; add ½ pint of boiling water and ½ teaspoonful beef extract; stir and cook 3 minutes; add meat and potatoes; season with ¼ teaspoonful pepper and salt to taste; stir and cook 6 minutes, then serve. The hash may be spread on buttered toast, and a poached egg laid on top of each piece.

Lamb Curry.—Cut some cold cooked lamb in inch-sized pieces, then measure; there should be 1 pint; fry 1½ tablespoonful chopped onion in 1 tablespoonful butter 3 minutes; add 1 heaping teaspoonful curry powder; cook 2 minutes; add 1 tablespoonful flour; stir and cook a few minutes; add 1 pint of boiling water, a little beef extract, 1 teaspoonful salt, ¼ teaspoonful white pepper; cook to a creamy sauce, then add the lamb; cover and cook 10 minutes; mix the yolk of 1 egg with 1 tablespoonful lemon juice, add it to the lamb, turn down the lamp, and serve with boiled rice. In place of lamb, cold roasted turkey, chicken, or veal may be used.

Minced Lamb.—Melt 1 tablespoonful butter in the blazer, add 1 tablespoonful fine-chopped onion; cook 3 minutes without browning; add ½ tablespoonful flour; stir 2 minutes; add ½ pint boiling water with a little beef extract; season with ½

teaspoonful salt, ¼ teaspoonful pepper, ½ teaspoonful nutmeg, ½ bay leaf, 4 whole peppers; cook 5 minutes, removing bay leaf and peppers; put in 1 pint of fine-chopped roasted or boiled lamb; cook 10 minutes; serve on a warm dish with a little fine-chopped parsley sprinkled over.

Broiled Lamb Chops.—Procure 1 pound of nicely trimmed lamb chops, heat the blazer over the lamp, put in the chops; fry them about 4 minutes on each side; lay them on a hot plate; mix 1 tablespoonful butter with ½ teaspoonful salt, ¼ teaspoonful pepper; spread this seasoning butter over both sides of the steak, and serve with fried tomatoes, and, if handy, baked potatoes or hashed potatoes.

Pork Chops with Fried Apples.—Procure 1 pound of pork chops, those with a small rib in are the best; heat the blazer; put in 1 teaspoonful butter; put in the chops, not too many at once; fry 5 minutes, turning the chops once during that time; then cover and cook 5 minutes longer, turning them again once during that time; when done, lay the chops on a warm dish; mix 1 tablespoonful butter with ½ teaspoonful salt and ¼ teaspoonful pepper; spread this over both sides of the chops; cut 2 large sour apples into thick slices, add a little more butter to the fat in the blazer; put in the apple slices; cook until done without being broken; dress the apple slices over the chops and serve.

Mutton Kidney à la Mayence.—Split 6 mutton kidneys in half, remove the white center, cut the kidneys into slices, season with 1 teaspoonful salt, ¼ teaspoonful pepper; melt 1 tablespoonful butter in the blazer, add 1 tablespoonful fine-chopped onion, a piece of bruised garlic the size of a coffee bean, stir and cook 5 minutes, sprinkle over 1 teaspoonful flour, stir 1 minute, add 1 gill of red wine, 1 gill of water, a little beef ex-

tract, and a pinch of paprika; cook 2 minutes, and serve over 4 slices of fried or toasted bread.

Lamb Kidneys with Fine Herbs.—Split 6 lamb kidneys, remove the white center part, cut the kidneys into slices, season them with 1 teaspoonful salt and ¼ teaspoonful pepper; melt 1 tablespoonful butter in the blazer, add 1 tablespoonful fine-chopped onion, 2 tablespoonfuls fine-chopped mushrooms; cook 5 minutes, then add the kidneys; cook 2 minutes; add ½ cupful sherry wine, 1 tablespoonful lemon juice; cook 5 minutes; mix the yolks of 2 eggs with 4 tablespoonfuls cream, add it to the kidneys, stir for a few minutes, taking care not to let it boil again; serve in patty cases.

Beef Kidney Sauté.—Split 1 beef kidney in half, remove the white center part, cut the kidney into slices, season with 1 teaspoonful salt, ¼ teaspoonful pepper; place the blazer with 1 tablespoonful butter over the lamp, add 1 tablespoonful fine-chopped onion; cook 5 minutes without browning, add the kidneys, cover and cook 5 minutes, sprinkle over 1 teaspoonful flour, add ½ cupful boiling water, stir and cook 3 minutes, add last 1 tablespoonful lemon juice, and serve with toast or croûtons. Beef kidney may be prepared the same as mutton kidney, allowing the same ingredients for 1 beef kidney as for 6 mutton kidneys.

Lamb Kidney Sauté.—Place the pan with water over the lamp, cover first with a plate and then with the chafing-dish cover; split 3 lamb or mutton kidneys in half, remove the white fatty part from the center, and cut the kidneys into slices; season with ¼ teaspoonful salt and ⅛ teaspoonful pepper; as soon as the water boils, remove the pan and place the blazer with ½ tablespoonful butter over the lamp, add 2 small slices of bread, fry them light brown on both sides; remove and lay them on the

hot plate, then put ½ tablespoonful butter in the blazer, add ½ tablespoonful fine-chopped onion (or ½ teaspoonful grated onion); cook and stir 3 minutes, then add the kidneys, cook 5 minutes, sprinkle over ½ teaspoonful flour, stir 1 minute, add ½ gill sherry wine, ½ gill boiling water, with ½ teaspoonful liquid beef extract, cook 5 minutes longer, add last 1 teaspoonful lemon juice; pour the kidneys over the fried bread, and serve.

Mutton Kidney Sauté, Plain.—Split 6 mutton or lamb kidneys in half, remove the white center part, cut the kidneys into slices, season them with 1 teaspoonful salt, ¼ teaspoonful pepper; melt 1 tablespoonful butter in the blazer, add the kidneys, cover and cook 3 minutes, sprinkle over ½ teaspoonful flour, stir a few minutes, add ½ cupful water and, if handy, a little beef extract; add 1 tablespoonful lemon juice, toss for a few minutes, and serve with croûtons or toast.

Veal Steak.—Have the butcher chop or grind exceedingly fine ¾ pound veal and 2 ounces beef fat, season with 1 even teaspoonful salt, 1 even teaspoonful pepper, 1 tablespoonful fine-chopped onion, and 1 egg; mix the ingredients well together, divide it into 3 parts, form them into oblong shapes, flatten a little, and cover with fresh-grated bread crumbs; heat 1 tablespoonful butter in the blazer, put in the steaks, fry light brown on each side, about 8 minutes in all; lay the steaks on a warm dish, add ½ teaspoonful flour to the gravy, a little salt, and beef extract, cook 2 minutes, add ½ cup water, cover and cook 3 minutes, add a pinch of pepper, and strain over the meat.

Wiener Schnitzel.—Procure 1 pound veal from the leg, cut into thin slices a half inch thick and 3 inches square; pare the corners round; beat lightly to flatten them, then season with ½ tablespoonful salt and pepper, dust with flour; dip each slice into beaten egg, and cover with bread crumbs; then pat

smooth with a knife; heat ½ tablespoonful butter and the same of lard in the blazer, put in 2 slices, fry 3 to 4 minutes on each side, remove and lay them on a hot plate, fry the remaining the same way, and serve with cut lemon.

Wiener Schnitzel Garnée.—Prepare and fry the schnitzel the same as in foregoing recipe; arrange them on a warm dish, lay in the center of each schnitzel ½ teaspoonful capers; soak 4 anchovies for several hours in cold water, remove skin and bones, divide them in halves, roll them up, place 2 rolls on each schnitzel, and ¼ lemon cut in two; garnish with water cress or parsley; any kind of vegetables may be served with this.

Veal Cakes.—Procure 1 pound fine-minced veal, season with 1 teaspoonful salt, ¼ teaspoonful pepper, form the meat into 4 round balls, flatten them to a half inch in thickness; heat 1 tablespoonful butter in the blazer, put in the meat (not too much at a time) and fry from 4 to 5 minutes on each side; if it fries too fast, lower the lamp a little; serve with cut lemon.

Sweetbreads—How to prepare and blanch.—Lay the sweetbreads for 2 hours in cold water, changing the water several times; then place them in the blazer over the lamp, cover with cold water, and let them boil 10 minutes; remove and lay the sweetbread in cold water; when cold take them out of the water, remove the windpipes, fibers, and fatty parts, and place the sweetbreads between 2 plates to press lightly. They are then ready to be prepared as explained in following recipes.

Sweetbreads Sauté.—Blanch and prepare 2 large sweetbreads as directed in foregoing recipe; season with salt, dust lightly with flour, dip into beaten egg, and cover with grated bread crumbs; melt 1 large tablespoonful butter in the blazer, put in the sweetbreads; cover and cook slowly 30 minutes, turn-

ing them carefully once during that time; when ready to serve, lay 2 pieces of buttered toast on to a plate, dress the sweetbreads over them, and garnish with water cress.

Sweetbreads with Pea Sauce.—Prepare and cook the sweetbreads the same as in foregoing recipe; when done place the sweetbreads on to a plate, set it over the hot-water pan, cover and set aside. Pour 1 can of French peas into a sieve, rinse off with cold water, put the peas into the blazer, add 1½ teaspoonful sugar and ½ cupful water; cook 6 minutes, then mix ½ teaspoonful cornstarch or flour with ½ tablespoonful butter, add it to the peas, add ½ teaspoonful salt and a little white pepper; cook 3 minutes, add last ½ gill of cream and 1 teaspoonful fine-chopped parsley, pour the pea sauce around the sweetbreads, and serve with potato balls.

Sweetbreads à la Béarnaise.—Prepare first a sauce Béarnaise. Then lard the upper part of 2 large blanched and prepared sweetbreads with fine strips of larding pork; place the blazer with 1 tablespoonful fine-cut larding pork over the lamp, cook until it begins to turn a straw-color, add 1 tablespoonful butter, season the sweetbreads with 1 even teaspoonful salt, put them in the blazer, cover, and turn often till they have obtained a light-brown color all over; then add 1 gill of white broth or water, add 1 small onion, 2 slices of carrot, and a small bouquet, cover and cook till the sweetbreads are done, basting them often; if necessary, add a little more broth or water; when done pour the Béarnaise sauce on to a dish, and dress the sweetbreads over it. (See Sauce.)

Sweetbreads à la Fonchonette.—Separate 2 large pair of blanched sweetbreads into small pieces, put them in the blazer, add 12 small button mushrooms cut into quarters, ½ tablespoonful butter, 1 even teaspoonful salt, a little white pepper, a small

pinch of Cayenne pepper and 1 gill of Rhine wine; cover and cook 10 minutes; mix the yolks of 4 eggs with 1½ gill of cream, add it to the sweetbreads, stir carefully until nearly boiling, turn out the lamp, and serve with finger rolls or crescents of puff paste; it may also be served in patty cases. In place of wine 1 tablespoonful lemon juice may be taken.

Sweetbreads à l'Allemande.—Blanch, prepare, and cook a pair of large sweetbreads the same as sweetbreads à la maître d'hôtel, omitting the maître d'hôtel butter; place the cooked sweetbreads on a plate and keep them warm; melt ½ tablespoonful butter in the blazer, add ½ tablespoonful flour, stir and cook 2 minutes; add 1 cupful chicken or veal broth, ½ even teaspoonful salt, and a small bouquet; cook 5 minutes; mix the yolk of 1 egg with 1 teaspoonful lemon juice, add it to the sauce, add, if handy, 1 tablespoonful cream, pour the sauce around the sweetbreads, and serve with croûtons or bread and butter.

Sweetbreads à la Maître d'Hôtel.—Blanch and prepare a pair of large sweetbreads as directed; season them with 1 even teaspoonful salt, ½ teaspoonful white pepper; melt 1 large tablespoonful butter in the blazer, add the sweetbreads, cover and cook slowly about 25 minutes; place 2 pieces of fried bread or buttered toast on a warm dish, dress the sweetbreads over them, and spread 1 teaspoonful maître d'hôtel butter over each one and serve. In place of fried bread or toast, bread and butter may be served with it.

Calf's Brain. How to blanch.—Soak a set of calf's brains for 2 hours in cold water, changing the water several times, then remove the loose skin; place the brains in the water pan, cover with cold water, add 1 tablespoonful white vinegar, ½ teaspoonful salt, 4 whole peppers, 2 slices of onion, ½ bay leaf, and a sprig of parsley; place the pan over the lamp and boil 10

minutes, set the pan aside, letting the brains cool in the water; then remove and trim them neatly.

Calf's Brain with Green Peas.—Dry the blanched brains on a napkin, dust them with a little flour, then dip them into beaten egg, and cover with bread crumbs; put 1 tablespoonful of butter in the blazer, when melted put in the brains, cook till light brown on one side, then turn and cook the same on the other side; put them on a hot plate and garnish with green peas. (See VEGETABLES.)

Calf's Brain with Black Butter is prepared the same as shad roe with black butter.

Calf's Brain à l'Allemande.—Melt 1 large tablespoonful butter in the blazer, put in 1 pair of blanched and prepared calf's brain, season with a little salt and pepper, add 1 gill of Rhine or white wine, cover, and cook 5 minutes on each side; remove the brains carefully, lay them on 2 pieces of toast or croûtons, cover, and keep warm till the following sauce is made: Melt ½ tablespoonful butter, add ½ tablespoonful flour, stir, and cook 2 minutes; add ¾ cup of white broth or water with a little beef extract, 2 tablespoonfuls mushroom liquor, 4 whole peppers, ½ bay leaf, cook 5 minutes; remove peppers and bay leaf, add 2 tablespoonfuls cream; mix the yolk of 1 egg with ½ tablespoonful lemon juice, add it to the sauce, and pour over the brains. The brains may be cut into slices, then cooked and finished the same way.

Calf's Brain à l'Alfonso.—Blanch and prepare 2 sets of calf's brain as directed in former recipe; place the blazer with 2 ounces larding pork and the same of raw ham, both cut into thin slices, over the lamp, put the brains on top of this, add 1 gill of white wine or the juice of ½ lemon; cover with veal or

chicken broth, lay 2 ounces fine-cut larding pork over them, put on the cover and cook slowly 15 minutes; then drain the brains on a sieve and cut them into slices; melt 1 ounce butter in the blazer, add the brains, toss them for a few minutes; arrange nicely over 6 slices of buttered toast, pour over 1 pint of hot tomato sauce à l'allemande, and serve. Sweetbreads may be prepared the same way.

Calf's Liver Sauté.—Cut 1½ pound calf's liver into small pieces, season them with 1 teaspoonful salt, ¼ teaspoonful pepper, mix seasoning and liver well together; place the blazer with 1 tablespoonful butter, a small piece of bruised garlic, 2 tablespoonfuls fine-chopped onion over the lamp, cover, and cook 3 minutes; add 2 tablespoonfuls fine-chopped mushrooms, cook 3 minutes; then add the liver, stir well for 2 minutes, cover, and cook 6 minutes; sprinkle over ½ tablespoonful flour, add ½ cup of red wine, ½ cup of boiling water, ½ teaspoonful beef extract, stir, and cook a few minutes; extinguish the lamp, and serve with bread and butter.

Liver Stew, also called Hash.—Take 1 pound of lamb or calf's liver, cut it into small pieces, season with 1 even teaspoonful salt and ¼ teaspoonful pepper; place the blazer over the lamp with ¾ tablespoonful butter, add 1 tablespoonful fine-chopped onion, cook 5 minutes without browning the onions; then add the liver, cover, and cook 5 minutes; dust over ½ tablespoonful flour, mix all well together, add ½ cupful water, continue to cook 3 minutes, add 1 tablespoonful lemon juice, turn down the lamp, and serve with bread and butter or French fried potatoes.

Calf's Liver, Fried.—Season 4 thin slices of calf's liver with 1 even teaspoonful salt and ¼ teaspoonful pepper, roll in flour; melt ½ tablespoonful butter and the same of lard or fat in

the blazer, put in the liver, fry 4 minutes on each side, turning several times while frying; arrange on a warm plate, and serve with bread and butter or, if handy, buttered toast.

Fried Liver and Bacon.—Place the chafing-dish pan with ½ pint water over the lamp, cover, and let it come to a boil, put in 4 slices of bacon, instantly remove the pan, let the bacon remain 3 minutes, then take out the bacon, place it in the blazer, and fry over the lamp 3 minutes on each side; lay the bacon on a warm dish; have 4 slices of lamb's or calf's liver, seasoned with 1 even teaspoonful salt and a little pepper; roll the liver in flour, put the slices in the bacon fat, and fry light brown on both sides; arrange the liver and bacon on a warm plate and serve.

Calf's Liver, Broiled.—Procure 4 slices of calf's liver, brush them over on each side with melted butter, place the blazer over the lamp, when very hot put in the liver and broil 4 minutes on each side; lay the liver on a plate; mix ½ tablespoonful butter with ½ teaspoonful salt, ⅛ teaspoonful pepper; spread this over each side of the liver, and serve with French fried potatoes and bread and butter.

Calf's Liver à la Maître d'Hôtel.—Broil the liver the same as in the foregoing recipe, spread 1 tablespoonful mâitre d'hôtel butter over, and serve.

CHICKEN, BIRDS, AND GAME.

Chicken with Rice.—Place the lower chafing-dish pan over the lamp, half full of water, cut a well-cleaned spring chicken into 8 pieces, when the water boils put in the chicken, add 1 teaspoonful salt, ½ teaspoonful pepper, ½ carrot, a bouquet,

and 1 onion, and cook 20 minutes; then add ½ cupful well-washed raw rice, cook till done, remove onion, carrot, and bouquet, and serve.

Potted Spring Chicken.—Truss nicely a well-cleaned spring chicken weighing about 1¼ pound, season with 1 teaspoonful salt; fry 2 ounces fine-cut larding pork straw-color in the blazer, add 1 tablespoonful butter and the chicken, cover and cook till the chicken has obtained a nice brown color, turning it frequently; then add ½ cupful hot water, cover and cook till tender, which will take from 25 to 30 minutes; if the water boils away too much, add more; when done, lay the chicken on to a dish, remove the fat from the gravy, mix 1 teaspoonful cornstarch with ¼ cup cold water, add it to the gravy, stir, and cook a few minutes, add sufficient water to make a half pint of sauce, cook for a few minutes, strain, and serve with the chicken.

Chicken Broth.—Dip a pair of chicken feet into boiling water, scrape off the skin, remove the nails, wash and place them with the giblets and neck of a chicken in the chafing-dish pan, add 1½ pint cold water, ½ teaspoonful salt, and a small onion; cook 40 minutes, remove and strain the broth into a bowl, and use when wanted; it will keep in the ice box for several days.

Cold Chicken à la Cream.—Cut the meat of cold roasted or boiled chicken into small pieces, melt 1 ounce butter in the blazer, add 1 tablespoonful flour, stir, and cook 3 minutes, add ½ pint of chicken broth or boiling water with a little beef extract, 1 even teaspoonful salt, ¼ teaspoonful pepper, and ½ cupful milk, cook 2 minutes, then add 3 cupfuls of the chicken meat and ½ cupful cream, cook 5 minutes, add last 1 tablespoon-

ful lemon juice; serve over buttered toast; if cream is not handy, add milk.

Chicken Sauté à la Financière.—Cut a well-cleaned spring chicken into 6 pieces, season with 1 teaspoonful salt and ½ teaspoonful pepper; melt 1 tablespoonful butter, put in the chicken, cook 5 minutes, add 3 tablespoonfuls Madeira wine, cover, and cook 10 minutes; dust over ½ tablespoonful flour, stir 2 minutes, add ½ cupful fine-cut mushrooms, ¼ cupful fine-chopped boiled beef tongue, ½ gill of mushroom liquor, ½ cupful chicken broth or water with a little beef extract; cover and cook 15 minutes; mix the yolk of 1 egg with ½ tablespoonful lemon juice, add it to the chicken, turn down the lamp, and serve.

Chicken Sauté à l'Italienne.—Cut a well-cleaned spring chicken of 1½ pound in weight into 6 pieces, season with 1 teaspoonful salt, ¼ teaspoonful pepper; melt 1 tablespoonful butter in the blazer, put in the chicken, cook 10 minutes, turning the pieces frequently with a fork, sprinkle over 1 teaspoonful flour, stir 1 minute, add 1 cupful chicken broth, ½ cupful canned tomatoes or 2 fine-cut raw tomatoes, cook 10 minutes; add 1 cupful fine-cut boiled spaghetti, cover, and cook 5 minutes, then serve; if handy, sprinkle when ready to serve 2 tablespoonfuls grated cheese over the chicken; if chicken broth is not handy, take water and a little beef extract.

Chicken Fricassee with Dumplings.—Cut a well-cleaned young chicken of 3 or 4 pounds into 8 or 10 pieces; have 2 chafing dishes; put half a chicken into each dish, add 1 even teaspoonful salt and ½ even teaspoonful pepper, 1 medium-sized onion, to each chafing dish; cover the chicken with boiling water, place the pan over the lamp, and cook till tender; then mix ½ tablespoonful flour with ½ tablespoonful butter and add it to the fricassee; then put 1 cup of flour into a

bowl, add 1 teaspoonful baking powder, ½ teaspoonful butter, and a pinch of salt; rub butter and flour together, mix 1 egg with 4 tablespoonfuls of milk or water, add it to the flour; mix all into a thick batter, then cut with a teaspoon small portions from the batter and drop them into the fricassee; cover and cook 6 minutes, no longer; then turn out the lamp and place the fricassee over the hot-water pan. In serving, put the fricassee on to a dish and lay the dumplings in a circle around it; sprinkle over the whole 1 teaspoonful fine-chopped parsley.

Chicken Sauté à l'Hongroise.—Cut a well-cleaned young chicken of 2½ pounds into 8 pieces; put 1 tablespoonful butter and 1 tablespoonful fine-chopped onion in the blazer over the lamp; cook 5 minutes without browning; season the chicken with 1 even tablespoonful salt and 1 even teaspoonful pepper; mix seasoning and chicken well together, add the chicken to the onion in blazer; cover and cook 25 minutes, turning it often with a fork; then sprinkle over 1 tablespoonful flour, stir 2 minutes, add 1 pint of boiling water; cover and cook till done. Shortly before serving lay the chicken on a hot dish, remove all fat from the gravy, add ½ cupful cream; cook 3 minutes; add ½ tablespoonful lemon juice, and strain the gravy over the chicken; sprinkle 1 fine-chopped hard-boiled egg over the whole, and lay 3-cornered pieces of buttered toast or fried bread around the edge of the dish and serve.

Chicken Sauté.—Cut 1 well-cleaned spring chicken into 4 pieces, season with 1 teaspoonful salt and ¼ teaspoonful pepper; melt 1 tablespoonful butter in a chafing dish, add ½ tablespoonful fine-chopped onion, put in the chicken; cover and cook till done; mix the yolk of 1 egg with ½ gill of cream, add it to the chicken; add last ½ tablespoonful lemon juice and serve.

Chicken Curry.—If a whole chicken is to be cooked in the chafing dish, it is best to have two chafing dishes, or the half of the chicken may be cooked at one time. Cut a well-cleaned young chicken of 3½ pounds into 10 pieces; place half of the chicken into the water pan, cover with boiling water, add 1 onion, 1 teaspoonful salt, ¼ teaspoonful pepper; cover and cook till the chicken is tender; if the water boils away, add more; then melt 1 tablespoonful butter, add 1 tablespoonful flour, stir, and cook a few minutes; add 1 teaspoonful curry powder, stir, and cook till smooth; mix the yolks of 2 eggs with 1 tablespoonful lemon juice, add it to the sauce, then instantly remove, not letting it boil after the yolks have been added. Arrange the chicken on a hot dish, pour over the sauce, and lay a border of rice around it.

Silan Curry.—Put 1 tablespoonful fine-chopped onion with 1 tablespoonful butter in a chafing dish; cook 5 minutes; add 1 teaspoonful curry powder and 1 tablespoonful flour; stir and cook 3 minutes; add 1½ cupful boiling water and ¼ teaspoonful beef extract, 1 teaspoonful salt; cook 6 minutes; add 1 pint of fine-cut cold cooked chicken, turkey, veal, or fish meat, 1 cupful fresh-grated cocoanut, ½ cupful cream; cook 10 minutes, then serve.

Chicken Livers with Croûtons.—Cut 4 chicken livers into pieces, season with ¼ teaspoonful salt and pepper; place the blazer over the lamp, with ½ tablespoonful butter, add ½ teaspoonful grated onion, put in the liver pieces, cook 3 minutes, dust over ½ teaspoonful flour, stir 1 minute, add 1 gill of water and a little beef extract; mix the yolk of 1 egg with ½ tablespoonful lemon juice, add it to the livers, remove and set aside for a few minutes. Put the lower pan over the lamp, add ½ tablespoonful butter, when hot put in 4 small round pieces of

bread, fry light brown on both sides, then lay them on the hot plate, and divide the liver over them.

Chicken Livers en Bouchées.—Have ready 4 patty cases of puff paste, place the chafing-dish pan half full of water over the lamp, when it begins to boil remove the pan and the cover; next cover the water pan with a plate, on which place the patty cases, cover them, and set aside. Heat 1 tablespoonful butter in the blazer, add 1 teaspoonful grated onion, cook 2 minutes, cut 3 chicken livers into slices, season with ¼ teaspoonful salt and pepper, put them into the blazer, cover, and cook 5 minutes; dust over ½ teaspoonful flour, mix, then add 1 tablespoonful Madeira or sherry wine, ½ gill of boiling water, a little beef extract; cook 3 minutes, mix the yolk of 1 egg with 4 tablespoonfuls cream, add it to the livers, stir for a few minutes without boiling, then fill the preparation into the patty cases, and serve. If double the quantity is wanted, take 4 large livers or 6 small ones.

Chicken Livers à l'Espagnole.—Procure ½ pint of chicken livers, carefully remove the gall, and cut the liver into slices, wash in cold water, drain, and season them with 1 even teaspoonful salt and ½ even teaspoonful pepper. Place the blazer with ½ tablespoonful butter over the lamp, add the livers; stir and cook 5 minutes, add 2 tablespoonfuls of sherry wine, cook 3 minutes, put the livers into a bowl, and set aside; return the blazer with ½ tablespoonful butter to the lamp, add 1 tablespoonful fine-chopped onion, the same of fine-cut raw ham, celery, and carrots; stir and cook 5 minutes, add ½ tablespoonful flour, stir 2 minutes; season with ¼ teaspoonful salt, 4 whole peppers; add ½ bay leaf, ½ pint water, ½ teaspoonful beef extract; boil 5 minutes, then strain the sauce, return it to the blazer, remove the stones from 12 olives, press the olives back into their natural form, add them to the sauce, cook 5 minutes, add the livers

and ½ tablespoonful lemon juice, cook 3 minutes, counting from the time they begin to cook; in place of chicken livers, 1 pound of calf's or lamb's liver may be used. Serve with croûtons or in patty cases of puff paste.

Chicken Livers à la Zulano.—Prepare the livers the same as in foregoing recipe, add to the livers while frying ½ cupful fine-sliced mushrooms, and to the sauce ½ gill of mushroom liquor, then finish the same as above.

Creamed Chicken.—Cut a well-cleaned young chicken into 8 pieces, take the breast, second joint, and legs, season with 1 heaping teaspoonful salt, ½ teaspoonful pepper; put 1 tablespoonful butter in the blazer, add the chicken, sprinkle over 1 tablespoonful lemon juice, place it over the lamp, cover and cook 10 minutes, stirring it once during that time; then add 1 cupful boiling water and a small onion, cook slowly till done. If the broth should boil away, add a little more water. Shortly before serving, lay the chicken on a hot dish, remove all fat from the broth; mix the yolks of 2 eggs with ½ cup cream or milk and add it to the chicken broth, stir a few minutes, pour the sauce over the chicken, and serve with buttered toast or croûtons.

The back, giblets, the well-cleaned feet, and neck may be used for soup or chicken broth.

Chicken with Oysters.—Place the blazer with ½ pint of oysters over the lamp, let it come to a boil, then instantly remove the oysters from their liquor with a skimmer and set aside; pour the oyster liquor into another dish, return the blazer to the lamp with ½ tablespoonful butter and 1 tablespoonful fine-chopped onion, ½ bay leaf, 6 whole peppers, ½ even teaspoonful salt, cook 5 minutes without browning; add ½ tablespoonful flour, stir, and cook 2 minutes; add ½ pint of chicken broth or boiling water with ½ teaspoonful beef extract, cook 5 minutes;

remove the bay leaf and peppers, add 1½ cupful fine-cut cooked chicken meat, cook a few minutes, mix the yolk of 1 egg with ¼ cupful cream, add it to the chicken, then add the oysters and ½ tablespoonful lemon juice; serve with 4 pieces of buttered toast.

Rissotto of Cold Chicken.—Place the chafing-dish pan half full of water over the lamp, when it boils add ½ cupful washed rice, cook 5 minutes, then drain the rice in a sieve and rinse it off with fresh water; melt 1 ounce butter in the blazer, add ½ gill of fine-chopped onion, cook 3 minutes without browning; add the rice, stir, and cook a few minutes, add ½ pint of chicken or veal broth, ½ teaspoonful salt, ¼ teaspoonful pepper, and ½ cupful canned tomatoes or 1 large raw tomato cut fine; cover and cook slowly till the rice is done, add ½ pint fine-cut cooked chicken-meat, cook a few minutes, turn the rissotto on a hot dish, sprinkle over 2 tablespoonfuls grated cheese; mix it with 2 forks and serve.

Quails à la Marazina.—Clean and split 2 nice young quail down the back in half, season them with ½ teaspoonful salt and pepper; place 1 tablespoonful butter in a chafing dish, add 1 teaspoonful grated onion, cook 2 minutes; put in the quails, cover, and cook 15 minutes, then uncover the dish, and, if the butter is getting too brown, add a little water; again cover and cook 20 minutes; have a plate on the hot-water pan, put the birds on it, add ½ teaspoonful flour to gravy in pan, stir 1 minute, add a little water and the yolk of 1 egg, mixed with ½ gill of cream, stir and cook 1 minute, then add 1 teaspoonful of lemon juice, mix, and strain over the birds; 4 pieces of bread cut into rounds with a cutter and fried in butter may be placed under the birds.

All kinds of birds may be cooked the same way.

Squab.—Season 3 well-cleaned squabs with 1 teaspoonful salt equally divided over the birds, tie each one with a string and bend the wings backward; fry 2 tablespoonfuls fine-cut larding pork in the blazer till straw-color, add 1 tablespoonful butter, put in the birds, cook, turning them often, till they have obtained a nice brown color all over, then add ½ cupful boiling water, cover, and cook till done; if the water boils away, add a little more; when done, lay the birds on a hot dish with a piece of toast or fried bread underneath each bird; remove all fat from the gravy, mix 1 teaspoonful of cornstarch with 2 tablespoonfuls cold water, add it to the gravy, stir, and cook a few minutes, then add sufficient boiling water or white broth to make a creamy sauce; cook a few minutes longer, then strain; pour the sauce over the birds and serve. All kinds of birds may be cooked the same way. The birds may be served over toast or steamed shredded wheat.

Grouse en Spaghetti.—Place 1 tablespoonful fine-cut larding pork in a chafing dish and fry straw-color, add 1 tablespoonful butter; truss nicely two well-cleaned grouse, season each with ½ teaspoonful salt, put them in the pan breast downward, cover, and cook from 10 to 15 minutes, turning them once; when they are light brown add ½ gill of hot water, cover, and cook till done; shortly before they are done add the liver of the birds and cook 5 minutes, then take them out and rub fine; when the birds are done lay them on a hot plate and cover them, add 1 teaspoonful cornstarch dissolved in a little cold water to the gravy, stir 2 minutes, add 1½ gill of water, stir, and cook a few minutes, add the liver, then remove and set aside. In the meantime mix ½ cupful boiled spaghetti with the yolk of 1 egg, ½ tablespoonful flour, a little milk, salt, and, last, the beaten white; put the blazer with ½ tablespoonful butter over the lamp, put a small portion of the spaghetti in the pan, the size of a small

saucer, fry light brown, put one of the spaghetti cakes under each grouse, pour over the sauce, and serve.

Potted Rabbit.—Cut a well-cleaned rabbit into 6 pieces, season with 1 tablespoonful salt and ½ teaspoonful pepper; fry 2 ounces fine-cut larding pork in the blazer till it begins to turn straw-color, add 1 tablespoonful butter, put in the rabbit, turn often with a fork and cook till the rabbit has obtained a light-brown color; add ½ cupful water, cover and cook till done; if the water boils away, add a little more; when done, lay the rabbit on a warm dish, mix ½ teaspoonful cornstarch with 2 tablespoonfuls cold water, add it to the sauce, stir, and cook 2 minutes, add sufficient water to make ½ pint of sauce; if handy, add 2 tablespoonfuls sour cream, cook 3 minutes, counting from the time it begins to boil, strain the sauce over the rabbit, and serve. Another way is to add 2 tablespoonfuls currant jelly to the sauce in place of cream, or prepare the sauce without either.

Venison Steak, Broiled.—Procure 3 small venison steaks, brush them over with melted butter; place the blazer over the lamp, when very hot put in the steak, fry 4 minutes on each side; in the meantime stir 1 tablespoonful butter to a cream, add 1 even teaspoonful salt, ½ even teaspoonful pepper; spread this over both sides of the steaks and serve.

Venison Steak à la Maître d'Hôtel.—Procure 3 small venison steaks, each weighing about ½ pound; season with ½ teaspoonful salt, ¼ teaspoonful pepper; brush them over with melted butter; have the blazer hot, put in the steaks, cook 4 minutes on each side; dress them on a hot dish; spread over 1 tablespoonful maître d'hôtel, butter, and serve; garnish with water cress and French fried potatoes.

Venison Steak with Currant-Jelly Sauce.—Prepare and broil 6 small venison steaks, the same as in foregoing recipe;

next prepare the following sauce: Melt ½ tablespoonful butter, add ½ tablespoonful chopped onion, the same of grated carrot, and fine-chopped ham; ½ bay leaf, 6 whole peppers; cook 5 minutes without browning; add 1 teaspoonful flour, stir, and cook 2 minutes, add ¾ cupful water, ½ teaspoonful beef extract, cook 5 minutes; add 1 gill port wine, 1 glass currant jelly, stir, and cook till the jelly is dissolved; strain the sauce on to a dish, and dress the steak over it; garnish with bread croûtons or potato croquettes.

For further instructions how to cook venison, see my book, The European and American Cuisine.

Bouquet.—Tie together into a small bundle 1 sprig of parsley, ¼ bay leaf, 1 clove, and ½ sprig of thyme, and use as directed.

Croûtons.—Cut several slices ½ inch thick from a two-days'-old baker's loaf of bread. Cut the slices with a cutter into round, heart, or oval shapes, brush them over with melted butter, and bake them on tins in a hot oven to a fine golden color, or fry them in butter light brown.

VEGETABLES.

Potato Balls.—Peel and wash 6 large potatoes, cut them into round balls with a vegetable cutter, place them in the blazer over the lamp, cover with cold water, add 1 teaspoonful salt, and cook till nearly done; then drain off the water, return the blazer for a few minutes to the lamp, add ½ tablespoonful butter, toss them for a few minutes, sprinkle over a little fine-chopped parsley, and serve.

French Fried Potatoes.—Peel 4 medium-sized potatoes, cut them into quarters, and if large into eighths; lay them in cold water; shortly before cooking, drain and dry the potatoes on a towel; place the blazer with ½ pound lard over the lamp; when hot, put in some of the potatoes (not too many at a time), and fry light brown; remove them with a skimmer, lay them for a few minutes on blotting or brown paper to absorb the grease; sprinkle over some salt and fry the remaining the same way.

Hashed Potatoes.—Chop fine some cold boiled potatoes; for 1 pint chopped potatoes melt ½ tablespoonful butter in the blazer, put in the potatoes, season with ½ even teaspoonful salt and ¼ even teaspoonful pepper; cover and cook 5 minutes; remove the cover, stir them up, cover, and again let them cook a few minutes, then serve.

Lyonnaise Potatoes.—Peel 2 large potatoes, cut them into thin slices, and lay them in cold water; peel and cut 1 small onion into thin slices; place the blazer, with 1 teaspoonful lard and the same of butter, over the lamp; drain and dry the potatoes in a napkin; put them into the blazer, season with ½ teaspoonful salt and ⅛ teaspoonful pepper, cover, and cook 5 minutes, then stir them; sprinkle over the slices of onion, again cover, and cook 5 minutes; then stir them, and cook till done; turn the potatoes on to a hot dish, giving them the shape of an omelet; sprinkle over a little fine-chopped parsley, and serve.

Fried Tomatoes.—Cut some large fresh tomatoes into thick slices, season with a little salt and pepper, dip the slices separately first into flour, then into beaten egg, and last into grated bread crumbs or cracker crumbs; melt ½ tablespoonful lard and the same of butter in the blazer, put in as many tomato slices as conveniently will go in the blazer; fry light brown on both sides, and serve.

Tomato Farci de Poulette.—Select 6 medium-sized tomatoes, cut a small piece from the blossom side, scoop out all the soft part, and season each tomato with a pinch of salt and pepper; place them in a cool place or on ice; then prepare a fine mayonnaise, cut some boiled chicken into small pieces (about ½ pint), cut also 2 hard-boiled eggs and ½ cup of fine-cut white celery; mix the whole with mayonnaise, turn the tomatoes upside down, let all the moisture run out, then fill them with the chicken mixture; set the tomatoes on to small plates, pour a little mayonnaise around each tomato, and lay a border of shredded lettuce leaves around each tomato, then serve.

Tomatoes with Mushrooms.—Clean 4 medium-sized mushrooms and lay them in cold water with 1 tablespoonful lemon juice; scald 2 large tomatoes in boiling water and remove the skin; place the blazer with 1 tablespoonful butter and 1 teaspoonful grated onion over the lamp, cook 2 minutes; dry the mushrooms in a napkin, cut them fine; place them in the blazer, add the tomatoes, sprinkle over 1 even teaspoonful salt and pepper mixed, cover, and cook 10 minutes; dress the tomatoes on a hot dish, lay the mushrooms around it, and garnish with water cress.

Asparagus.—Peel 1 bunch of asparagus, wash and tie it up in 4 or 5 small bundles, cut it in even lengths; have the pan with boiling water over the lamp, put in the asparagus; cover and cook 30 minutes, or till done; then add ½ tablespoonful salt, continue to cook 5 minutes; when ready to serve, take the asparagus out of the water, remove the strings, lay it on a hot plate, and pour over some melted butter.

Asparagus with Vinaigrette Sauce.—Boil the asparagus the same way as above, and when cold serve with vinaigrette sauce.

Green Peas.—Open a can of green peas, drain off the water, and rinse them with cold water; place the peas in the blazer, add ½ cupful boiling water and 2 teaspoonfuls sugar; cover and cook 10 minutes, then mix ½ tablespoonful butter with ½ teaspoonful cornstarch, stir it into the peas, add ½ even teaspoonful salt; cook a few minutes; add, if handy, 1 tablespoonful cream or 1 teaspoonful unsweetened condensed milk, add, last, 1 tablespoonful fine-chopped parsley. Fresh green peas are cooked the same way, only boil them 20 minutes, instead of 10 minutes.

Creamed Corn.—Open a can of sweet corn and pour the contents in the blazer, place it over the lamp, add 1 tablespoonful sugar, a little white pepper, and 1 cup of milk; cook 5 minutes; mix ½ tablespoonful butter with ½ teaspoonful flour, stir it into the corn, add ¼ teaspoonful salt, cook 3 minutes, and serve.

Mushroom Bouchées.—Melt 1 tablespoonful butter in the blazer, add 1 tablespoonful flour; stir and cook 2 minutes; add 1 cupful mushroom liquor, 1 cupful white broth, 1 teaspoonful beef extract, 1 teaspoonful salt, ¼ teaspoonful pepper; cook 2 minutes, then add 1 can of button mushrooms; cook 15 minutes; mix the yolks of 2 eggs with ½ cupful cream, add it to the mushroom, turn out the lamp, add 1 tablespoonful lemon juice, and fill them into 12 hot patty cases and serve.

Mushrooms, Broiled.—Cut off a portion from the stalk of 1 dozen large mushrooms, peel the top, and rub them with a little salt; drop as soon as cleaned into cold water with the juice of 1 lemon; 15 minutes before serving take the mushrooms out, wipe them dry, season with ½ teaspoonful salt and a little pepper, brush them over with melted butter, heat the blazer over the lamp, put in the mushrooms, not too many at once, cook 5 minutes on each side, dress them over 6 small slices of buttered toast,

spread ½ tablespoonful maître d'hôtel butter over the mushrooms, and serve.

Mushroom Sauté.—Cut off the ends of the stalk from 1 pint of fresh button mushrooms, rub the top off with salt, drop them into cold salted water with the juice of 1 lemon; melt 1½ tablespoonful butter in the blazer, remove the mushrooms from the water, add them to the blazer, season with ½ teaspoonful white pepper, 1 teaspoonful salt, and 1 tablespoonful lemon juice, cover and cook 20 minutes; sprinkle over ½ tablespoonful flour, add ¼ teaspoonful nutmeg and ½ cupful cream or milk, stir and cook 3 minutes, then serve with toast or bread and butter. Another way is to remove the crumbs from 6 small French rolls, brush them over with melted butter, and bake them light brown in a hot oven, then fill them with the mushrooms; in place of mushrooms the rolls may be filled with creamed oysters or lobster.

Spaghetti à l'Italienne.—Place the chafing-dish pan half full of water over the lamp, cover, and when it boils put in 4 ounces Italian spaghetti broken into pieces, add 1 teaspoonful salt; boil till done, about 35 minutes, then drain and set in a warm place. Fry 1 fine-chopped onion in 1 tablespoonful butter, ½ fine-chopped green pepper without the seeds, a small piece of bruised garlic, ½ cupful dried mushrooms previously soaked in cold water, or fresh, and if not canned mushrooms may be taken; cook 5 minutes; then add ½ can tomatoes, ½ teaspoonful salt, ¼ teaspoonful pepper, 1 teaspoonful sugar; cook 10 minutes; put a layer of the spaghetti into a dish, pour over some of the tomato preparation, sprinkle over 2 tablespoonfuls grated cheese; continue in alternate layers until all is in the dish, put over the top a layer of grated cheese, and, if an oven is handy, bake it 10 minutes. If the cheese is not liked it may be omitted.

Seasoning Salt.—Mix 4 tablespoonfuls salt with 1 tablespoonful pepper.

Boiled Rice.—Place ½ cup well-washed rice in the blazer, cover with plenty of boiling water, add ¼ teaspoonful salt, set the blazer over the lamp, and cook about 20 minutes, till the rice is tender, but not broken; do not stir while boiling; then pour the rice in a sieve, rinse off with cold water, return the rice to the blazer, place it over the water pan, put ½ tablespoonful butter in the center of the rice; cover and cook slowly for 10 minutes, then serve.

EGGS AND OMELETS.

Scrambled Eggs with Boiled Ham.—Chop fine 4 ounces of cold boiled ham, break 4 eggs into a bowl, beat with an egg beater until very light, add a little white pepper and 4 tablespoonfuls cold water; continue the beating 2 minutes; melt 1 tablespoonful butter in the blazer over the lamp, put in the eggs, stir until they begin to thicken, add the ham, stir and mix well together, and serve.

Scrambled Eggs and Bacon.—Cut 1½ ounce bacon into pieces ½ finger long and ¼ inch thick; place the blazer with the bacon over the lamp, fry light brown; beat up 6 eggs, season with ¼ teaspoonful salt, add them to the bacon; as soon as they begin to set, draw the eggs with a spoon from the side to the center; when firm, but still soft, put them onto a warm dish, and serve.

Scrambled Eggs à l'Americaine.—Break 6 eggs in a bowl, add ½ teaspoonful salt, ⅛ teaspoonful white pepper, beat 1 minute; melt 1 tablespoonful butter in the blazer, pour in the eggs, stir until thick, then serve.

Scrambled Eggs with Bread Crumbs.—Beat 4 eggs until light, add 4 tablespoonfuls cold water; continue the beating with an egg beater 2 minutes; add ¼ teaspoonful salt; melt 1 tablespoonful butter in the blazer, pour in the eggs, sprinkle over ½ cupful grated bread crumbs when they begin to set, draw them with a spoon from the edge of the pan to the center until they become thick, then serve.

Another way is to add, just before serving, 3 or 4 tablespoonfuls grated cheese.

Scrambled Eggs with Fine Herbs.—Place the blazer with 1 tablespoonful butter and 1 tablespoonful fine-chopped onion over the lamp; cook three minutes, then add ½ cupful fine-sliced mushrooms; cover and cook 5 minutes; season with ½ teaspoonful salt, a pinch of pepper, and 1 teaspoonful chopped parsley; beat 6 eggs in a bowl until very light, then pour it into the blazer; as soon as the eggs begin to set, draw them with a spoon from the side of the blazer to the center until they are thick, then serve.

Ham and Eggs.—Procure ½ pound boiled ham, cut into thin slices, melt ½ tablespoonful butter in the blazer, put in the ham, cook 2 minutes on each side; remove, lay the ham on a hot plate; break separately 2 eggs over the blazer, and drop one at a time into the hot fat; cook until the white is firm and the yolk soft; carefully remove and place them on the ham; continue until the desired quantity of eggs have been cooked, then serve.

If a slice of raw ham is taken, in place of cooked ham, heat the blazer, put in a little butter, cut the slice of ham into 2 or 3 pieces, put in the ham, cook a few minutes on each side, and finish the same as above.

In case the ham is too salt, place it in the blazer, cover with

cold water, let it come to a boil, then remove the ham, lay it for a few minutes on a napkin, and cook the same way.

Scrambled Eggs with Tomatoes.—Melt ½ tablespoonful butter, add 1 teaspoonful grated onion; cook 2 minutes; then add 1 cupful canned tomatoes, the thickest part; season with ¼ teaspoonful salt, ⅛ teaspoonful pepper, ¼ teaspoonful sugar; cover and cook about 8 minutes; then add 4 well-beaten eggs, stir until thick; remove and serve either on toast, fried bread, or serve bread and butter with it.

Boiled Eggs with Tomato Pepper Sauce.—Boil from 6 to 8 eggs 5 minutes, remove and lay them in cold water; at the same time when the eggs are boiling, place the blazer over the water pan with ½ tablespoonful butter, 1 teaspoonful grated onion, 1 tablespoonful finely shredded green pepper; cook 3 minutes; add 2 peeled and fine-cut tomatoes or ¾ cupful canned tomatoes, ¼ even teaspoonful salt, the same of sugar; remove the water pan with the eggs and place the blazer over the lamp; cover and cook 6 minutes; in the meantime remove the shell from the boiled eggs, lay them on individual dishes, pour over the sauce, and serve.

Poached Eggs.—Place the pan half full of water over the lamp, add ½ tablespoonful vinegar (no more) and ½ teaspoonful salt; cover and let it come to a boil; then crack an egg, hold it close over the boiling water, and let it drop; treat the remaining eggs the same way, lower the flame, so the water will stop boiling; as soon as the white is firm, remove the eggs carefully with a skimmer, cut them into round shape with a cake cutter, then slip them on to a hot plate.

Care must be taken not to add too much vinegar, or it will spoil the flavor.

Poached Eggs with Tomato Pepper Sauce.—Poach 4 eggs and lay them on 2 pieces of fried bread; melt ½ tablespoonful butter in the blazer, add 1 teaspoonful grated onion, 1 tablespoonful fine-cut green peppers; stir and cook 5 minutes without browning; then add 2 peeled and fine-cut tomatoes or ¾ cupful canned tomatoes, ¼ even teaspoonful salt, the same of sugar; cover and cook 8 minutes; pour the sauce around the eggs and serve.

Scrambled Eggs with Smoked Beef.—Place 4 ounces of fine-sliced smoked beef in the blazer over the lamp, cover with cold water; when boiling hot, remove, drain the beef, and chop it fine; break 4 eggs into a bowl, beat with an egg beater until very light, add 4 tablespoonfuls cold water, beat 2 minutes longer, and add a pinch of pepper, no salt; melt 1 tablespoonful butter in the blazer, add the eggs, as they begin to set draw the egg mixture with a spoon from the edge of the blazer to the center until they begin to thicken, then add the beef, stir a minute longer, and serve.

Eggs au Miroir.—Place the blazer over the hot-water pan with ½ tablespoonful butter; as soon as melted, break 2 eggs in a cup, put them into the melted butter; cook till the white is firm and the yolks soft; remove them carefully with a cake turner, being careful not to break the yolk, and serve.

Eggs Fritee.—Break as many eggs as wanted into separate cups, place the blazer over the lamp with 1 tablespoonful lard or butter; as soon as melted, put in 1 egg, incline it slightly so the butter is all around the egg, pour the hot butter with a teaspoon over the egg, turn it for 1 minute on the other side, lift it up carefully with a cake turner, dress it on a hot plate; proceed and fry the remaining the same way until the desired quantity is cooked, adding more lard or butter if necessary.

French Omelet.—Break 4 eggs into a bowl, season with ½ teaspoonful salt, beat with an egg beater 4 minutes; melt 1 tablespoonful butter in the blazer, when hot pour in the eggs, draw with a fork from the edge of the blazer to the center; when the omelet begins to get firm, let it remain ½ minute without stirring, then fold it over each side so that two sides meet in the center; turn the omelet on to the hot dish, the folded side underneath, and serve. A tablespoonful fine-chopped parsley or fine-cut chives may be added to the eggs before they are cooked.

German Omelet.—Separate the whites and yolks of 2 eggs, beat the whites to a stiff froth, mix the yolks with a pinch of salt and white pepper, add 2 tablespoonfuls cold water, pour the yolk mixture slowly while beating constantly into the beaten whites; place the blazer over the lamp, when hot put in ¾ tablespoonful butter, as soon as melted pour in the eggs, put on the cover, and cook 3 minutes, then remove the cover and shake the blazer to loosen the omelet; if it sticks in some places to the pan, slip a broad-bladed knife underneath the omelet, lift it up on the side it sticks, and slip a small piece of butter underneath it; as soon as the omelet is loose, cover it again, and cook it till you can touch the top with your finger without any of the omelet adhering to it, then fold it over and slip it on to a plate.

Oyster Omelet.—Place 12 medium-sized oysters in the water pan without their liquor, add ½ tablespoonful butter, ½ even teaspoonful salt, a little pepper, and 1 tablespoonful lemon juice; place the blazer over the lamp and let the oysters boil up, then mix the yolks of 2 eggs with 4 tablespoonfuls cream, add it to the oysters, stir for a minute, then remove and set them warm; next separate 3 eggs, mix the yolks with 3 tablespoonfuls cold water, add a little salt and pepper; beat the white to a stiff froth, add the yolks slowly to the whites while beating constantly;

have the blazer over the lamp, when hot put in 1 tablespoonful butter, as soon as melted add the egg mixture; cover and cook 5 minutes; then shake the blazer to loosen the omelet, cover again, and cook till it is firm to the touch; then put a few oysters over the omelet, fold it over, and slip on to a hot plate, and lay the remaining oysters around it, pour over the sauce, and serve.

Cheese Omelet.—Put 4 ounces fine-cut cheese in the chafing-dish pan, add ½ teaspoonful butter, ¼ teaspoonful English mustard, 2 tablespoonfuls cream or milk; place the pan over the lamp, stir until the cheese has formed into a creamy mixture, remove the pan, cover and set it in a warm place; next prepare a French omelet, put over the cheese preparation, fold it double, and serve on hot plates from the blazer.

Cheese Omelet, No. 2.—Prepare either a German or French omelet; when done, sprinkle over 4 tablespoonfuls grated cheese, fold it and serve.

Spanish Omelet.—Melt 1 tablespoonful butter, add 1 tablespoonful fine-chopped onions, 1 small fine-cut green pepper without the seeds; cook 5 minutes without browning; add 2 tablespoonfuls fine-chopped mushrooms, 1 fine-cut tomato or ½ cup canned tomatoes, 1 even tablespoonful salt, ½ even teaspoonful pepper, 1 tablespoonful fine-chopped cooked ham, ½ teaspoonful sugar, and a little beef extract; cover and cook 10 minutes; prepare a German omelet of 3 eggs, pour 3 tablespoonfuls of the preparation over the omelet, fold it together, slip the omelet on to a hot dish, pour the remaining sauce over it, and serve.

Lobster Omelet.—Put ½ pint of cooked lobster meat over the lamp in the blazer, cover barely with cream or milk; mix ½ teaspoonful cornstarch or flour with 1 teaspoonful butter,

add it to the lobster, season with ¼ teaspoonful salt and a little white pepper; prepare either a German omelet of 3 eggs or a French omelet of 4 eggs; put part of the lobster over the omelet, fold and slip it on to a hot dish, pour the remaining lobster around it, and serve.

Tomato Omelet.—Melt ½ tablespoonful butter in the blazer; peel and cut into quarters 3 ripe tomatoes, add them to the butter, season with ½ teaspoonful salt and the same of pepper and sugar, cook 10 minutes; prepare a German omelet of 3 eggs or a French omelet of 4 eggs; lay half of the tomatoes over the omelet, fold it over and slip it on to a plate; pour the remaining tomatoes around it, and serve with toast or bread and butter.

Tomato Omelet (No. 2).—Drain 1 cup of canned tomatoes in a sieve; melt 1 tablespoonful butter, add the tomatoes, season with ¼ teaspoonful salt, ⅛ teaspoonful pepper, and the same of sugar; cook 10 minutes; beat 6 eggs until very light, add them to the tomatoes, stir until they begin to thicken, then let rest for a few minutes, fold the omelet over and slip on to a hot plate and serve.

Kidney Omelet.—Split 3 lamb kidneys, remove the white fatty part in center, cut the kidney into small slices; fry ½ teaspoonful grated onion in ½ tablespoonful butter 2 minutes, add the kidneys, season with ½ teaspoonful salt, ¼ teaspoonful pepper, 2 tablespoonfuls sherry wine, stir and cook 5 minutes, sprinkle over ½ teaspoonful flour, add ½ cupful water with a little beef extract, cook 3 minutes, add 1 teaspoonful lemon juice, remove and set aside. Then prepare either a German or a French omelet, pour over the kidney, fold over and serve.

Rum Omelet.—Prepare an omelet of 2 large or 3 small eggs the same as in foregoing recipe, omitting the pepper;

when the omelet is done, fold and slip it on to a plate, sprinkle over 2 tablespoonfuls granulated sugar, pour over ½ gill of rum, hold a lighted match to it, set it on fire and serve.

Strawberry Omelet.—Prepare a German-omelet of 3 eggs, add 1 teaspoonful sugar, omit the pepper; bake as directed in former recipe (see GERMAN OMELET). Pick, wash, and drain 1 pint of strawberries, mash them with a fork, add 2 tablespoonfuls sugar; when the omelet is baked, put part of the strawberries over the omelet, fold and slip it on to a hot dish, pour the remaining around it and serve.

Strawberry Omelet with Whipped Cream.—Prepare the omelet the same as in the foregoing recipe, put half the strawberries inside the omelet, spread the other half over the top of the omelet, and cover the whole with ½ pint of whipped cream sweetened with sugar.

Nut Omelet.—Soak ½ cupful shelled walnuts in 1 pint of cold water and ½ tablespoonful salt for 2 hours, then drain and break them into pieces; cut ½ pint of shrimps into fine slices; if canned shrimps are used, rinse them off with cold water before using; melt ½ tablespoonful butter, add the nuts and shrimps, cover and cook from 6 to 8 minutes, stirring them twice during that time; season with ¼ teaspoonful salt, ⅛ teaspoonful pepper, dust over ½ teaspoonful flour, stir 1 minute, add ½ cupful milk or cream; continue the cooking a few minutes, then set aside. Prepare a German omelet of 3 eggs, pour half the shrimp mixture over the omelet, fold over and slip it on to a hot dish; pour the remaining shrimps around it and serve.

Welsh Rarebit.—Place the pan with water over the lamp; cover first with a plate, then with the chafing-dish cover; as soon as it boils remove the pan and set it aside; then put the

blazer with ½ tablespoonful butter over the lamp; when melted add 2 thin slices of bread and fry them light brown, lay the bread on the hot plate over the water pan, and keep it covered. Next clean the blazer. Then put 4 ounces fine-cut cheese into the blazer, add ½ teaspoonful butter and 2 tablespoonfuls cream, ⅛ teaspoonful English mustard, or a little Cayenne pepper; stir till it forms into a creamy mixture; then pour it over the fried bread, and serve.

NOTE.—In place of cream, ale, beer, or water may be used.

Cheese Fondu.—Fry 2 small slices of bread the same as for Welsh rarebit, lay the bread on a hot plate over the hot-water pan; crack 2 eggs in a bowl, beat until very light; add 2 tablespoonfuls milk or cream, and again beat for a few minutes; add a pinch of salt and a little Cayenne pepper; grate 2 ounces American cheese; place the blazer with 1 teaspoonful butter over the fire; as soon as melted pour in the eggs, draw them with a spoon from side of pan toward the center; when the eggs begin to thicken add 4 tablespoonfuls of the grated cheese, mix and stir for a few minutes, then divide it over the 2 pieces of fried bread, and serve.

CANAPES AND SANDWICHES.

Canape Sauce.—Rub the yolks of 3 hard-boiled eggs fine, add 1 tablespoonful butter, stir until creamy; then add 6 canned anchovy fillets, mashed fine, 1 tablespoonful fine-chopped capers, 1 tablespoonful tarragon vinegar or lemon juice, 1 teaspoonful English mixed mustard, dip a sprig of parsley into boiling water, then chop it fine, add ½ teaspoonful of the parsley to the sauce, and use as directed in following recipes.

NOTE.—Anchovies can be bought in small tin boxes already

prepared for use at the *delicatessen* store; they are freed from skin and bones, and are divided in halves; those halves are called "fillets"; they cost from 20 to 30 cents per box.

Canape à la Minden.—Stir the yolks of 2 hard-boiled eggs fine, add 1 tablespoonful butter, 1 tablespoonful lemon juice, 6 canned anchovies, 1 teaspoonful English mustard, mixed, ¼ teaspoonful white pepper or a little Cayenne pepper; add 1 pint of fine-minced boiled ham, also the fine-chopped whites of the boiled eggs, and 1 tablespoonful fine-chopped capers; mix all together. Cut 12 thin slices of bread into oblong shapes, fry them light brown in butter; when cold spread the ham mixture equally over each slice; smooth it with a knife. Put ½ pound fine-cut American cheese in the blazer over the lamp, add ¼ cup of milk, stir until creamy, spread it over the canapes, and serve at once.

Canape à la Russie.—Stir the yolks of 2 hard-boiled eggs fine, add 1 tablespoonful butter, stir until creamy; add by degrees 4 tablespoonfuls Russian caviare, 1 tablespoonful lime or lemon juice, 1 teaspoonful fine-chopped shallot or white onion, a pinch of Cayenne pepper, 6 canned anchovy fillets. Cut 6 thin slices of bread into rounds, fry them light brown with butter in the blazer; when cold spread over the above preparation, giving them a dome shape. Place 4 ounces grated Swiss cheese with 1¼ tablespoonful milk over the lamp, stir till creamy, divide it equally over each canape, and serve at once.

Canape à la Richelieu.—Cut 12 thin slices of bread into rounds with a cake cutter, fry light brown in butter (or brush the rounds over with a little melted butter, and bake light brown in a hot oven). When cold, cover one side of each with a canape sauce. In the meantime have the meat extracted from 6 hard shell boiled crabs, cut it up into small pieces; mix 2 tablespoon-

fuls oil with 2 tablespoonfuls lemon juice, ¼ teaspoonful salt, and a little Cayenne pepper; pour it over the crab meat, let it stand ½ hour. At the same time cook 12 canned mushrooms with 1 tablespoonful butter, the juice of ½ lemon, ¼ teaspoonful salt, and ¼ teaspoonful pepper 10 minutes. Set aside to cool, lay the crab meat, equally divided, over each canape, put 1 mushroom in center of each canape, and around the mushroom 1 teaspoonful Russian caviare.

Canape of Sardines.—Cut some slices of a long-shaped loaf of bread, and shape the slices either round or oval; fry them light brown in butter, spread each piece with a canape sauce, put 2 small sardines on the canape, and garnish with fine-chopped beets, pickles, and capers.

Canape à la Bismarck.—Prepare a canape sauce; then cut 8 or 10 slices from a long loaf of bread, cut the slices into round or oval shapes, fry them light brown in butter, when cold spread a layer of the canape sauce over one side of each piece of bread; put 10 mushrooms in the blazer with 1 tablespoonful butter, 1 tablespoonful lemon juice, a little salt, and pepper; cover and cook 10 minutes; then add 20 canned shrimps previously washed in cold water, cook 5 minutes, lay in center of each canape 1 mushroom, and on each side a shrimp.

Canape à l'Anchovies.—Procure a can of anchovies from the *delicatessen* store; open and turn the contents on to a plate; dip 1 sprig of parsley into boiling water, remove and chop fine; mix it in a bowl with 3 tablespoonfuls vinegar and 3 tablespoonfuls olive oil, pour it over the anchovies; toast 6 slices of bread, cut them into oval shapes, cover one side of each piece of toast with a canape sauce; arrange the anchovies like lattice-work over each slice; dress them on a dish and garnish with water cress.

Sandwiches.—Stir the yolks of 2 hard-boiled eggs with 2 ounces of butter to a cream, add 1 raw yolk, 1 tablespoonful lemon juice or tarragon vinegar, 12 fillets of canned anchovies, 1 teaspoonful English mustard, 2 tablespoonfuls fine-chopped pickles, 1 tablespoonful fine-chopped capers, the fine-chopped whites of the boiled eggs, ¼ teaspoonful white pepper, 1 teaspoonful grated onion; when this is well mixed add 1 pound fine-minced boiled ham; spread 1 tablespoonful of this preparation over a thin slice of bread, cover with another slice; then cut the sandwiches even all around and in half diagonally; when they are all prepared in this way serve them on a folded napkin. If the sandwich preparation is not used all at once put it into a small jar; cover and keep in a cool place; it will keep for some time.

Chicken or Turkey Sandwiches.—Cut cold roasted chicken or turkey into fine slices, spread some thin slices of bread with a canape sauce; put 2 slices of bread together with a slice of chicken between, trim the sandwiches neatly, cut them into 3-cornered pieces and serve on a folded napkin; or spread the bread with butter, lay on the chicken, sprinkle over a little salt, and finish the same as above. Another way is to mix 2 tablespoonfuls butter with 1 tablespoonful French mustard, spread the slices of bread with the mustard butter, put a slice of roasted chicken, turkey, cold roasted veal, or boiled ham between 2 slices and finish the same as above; or another way is to put small pickles cut in half over the meat between the slices, or spread the bread with butter, put on the meat and a little French mustard over the meat.

Lettuce Sandwiches.—Spread some thin slices of bread with a canape sauce, put 2 and 2 slices together with 2 or 3 young lettuce leaves between; cut them even all around, then into 3-cornered pieces, and serve.

Lenten Sandwiches.—Chop fine 1 pickled beet, 3 small pickles, 1 tablespoonful fine-chopped capers, 2 hard-boiled eggs; mix all the ingredients together with ½ pint of mayonnaise; cut 12 thin slices of bread, spread a thin layer of the above preparation over each slice, dip some young lettuce leaves into mayonnaise, lay them over 6 slices of bread, and cover them with the other 6 slices; cut the sandwiches even all around, then cut into small triangles and serve.

Sandwiches à la Brigum.—Cut 12 thin slices of bread, mix 4 ounces of butter with 1 tablespoonful English mixed mustard, spread this over the slices of bread, lay on this butter some fine-chopped small pickles, dip some small lettuce leaves into a mayonnaise, lay them over the pickles, and lay over the lettuce leaves a thin slice of chicken meat, then some more lettuce leaves, mayonnaise, and fine-chopped hard-boiled eggs; cover with a slice of the buttered bread, trim them neatly, and cut them into triangles and arrange the sandwiches on a folded napkin.

Mayonnaise.—The yolks of 4 eggs, 8 tablespoonfuls salad oil, 4 tablespoonfuls white vinegar, 1 teaspoonful salt, 2 teaspoonfuls sugar, 1 tablespoonful French mustard, 1 cupful whipped cream; put the yolks in a small saucepan, add slowly, while stirring constantly, 4 tablespoonfuls oil, then 4 tablespoonfuls white vinegar; have the chafing-dish pan half full of boiling water, put the saucepan in the hot water, and stir till the contents of saucepan thicken; then instantly remove; continue the stirring till cold, then slowly add the remaining 4 tablespoonfuls oil, stirring constantly; next add salt, sugar, mustard, and last the cream; in place of cream, 1 tablespoonful unsweetened condensed milk may be taken, or the whites of the eggs beaten to a stiff froth.

SALADS.

Neapolitan Salad.—Set a bowl with the yolks of 2 eggs into cracked ice; add 1 even teaspoonful salt, ½ teaspoonful English mustard, a little red pepper; beat this 2 minutes; then add, drop by drop, ¾ cupful salad oil; as it thickens add a little white vinegar, 1 teaspoonful in all; then add 1 tablespoonful fine-chopped shallot or white onion, 1 tablespoonful fine-chopped capers, 1 tablespoonful tarragon vinegar, ¼ teaspoonful white pepper; add last 1 cupful whipped cream, or add the beaten whites of the 2 eggs and 1 tablespoonful unsweetened condensed milk; then cut ½ pint cooked beets, previously laid in vinegar, into small dice-shaped pieces, ½ pint cold boiled potatoes cut the same way, 2 hard-boiled eggs, and ½ cupful pickles also cut into dice-shaped pieces; to this add ½ pint shredded cabbage. Put the potatoes into a salad bowl, pour a little of the above sauce over them, lay the beets and some of the sauce next the cabbage, then the eggs and pickles; pour the remaining sauce over the whole and garnish with a border of finely shredded cabbage, hard-boiled eggs, a little fine-chopped beets, pickles, and capers.

Salad à la Navarro.—Clean and cut into thin slices 1 medium-sized carrot, lay several slices over one another, and cut them into fine strips; place the blazer, half full of water, over the lamp; cover, and when boiling put in the fine-cut carrots, add 1 teaspoonful sugar, and boil till tender; then add ½ cupful small green peas; boil 10 minutes, then drain off the water, and place the vegetables into a dish to cool; cut 2 cold boiled potatoes into small dice-shaped pieces, also 2 hard-boiled eggs; put the eggs and vegetables together in a salad dish, add 1 cupful finely shredded white cabbage; add 2 tablespoonfuls of grated horse-radish; prepare a mayonnaise, add half of it to the vegetables, mix it well, put the remaining over the top, lay a border of

shredded lettuce leaves around the dish, cut 1 hard-boiled egg into quarters, and lay them over the salad; sprinkle 1 tablespoonful capers over, and serve; or garnish with shaved horseradish, colored to a delicate pink with a little prepared coloring paste. To this salad 1 cupful fine cut cooked veal may be added.

Lettuce Salad.—For 1 large head of lettuce, mix 3 tablespoonfuls of oil with 3 tablespoonfuls white vinegar, ½ teaspoonful salt, ¼ teaspoonful white pepper, stir 3 minutes; remove the outer wilted leaves from a nice head of lettuce, and also the thick veins, wash and place the lettuce for 30 minutes in ice water; when ready to serve, drain the lettuce on a sieve, put it in a dish, pour over the dressing, and serve; in case the vinegar is too strong, it may be diluted with cold water.

Egg Salad.—Boil 9 eggs 10 minutes; remove and lay them in cold water; when cold, remove the shells and cut 7 eggs into slices and 2 into quarters; prepare a mayonnaise; then put the eggs in a salad dish, pour over the mayonnaise, lay small lettuce leaves in a circle around the dish, and the egg quarters over the salad, and serve. Fine-cut celery may be added to the eggs.

Cucumber Salad.—Peel 3 fresh cucumbers, lay them in 1 quart of cold water, add 2 tablespoonfuls salt and a piece of ice; let them lay for 1 hour. Shortly before serving, cut the cucumbers into fine slices, put them into a salad dish, mix 4 tablespoonfuls white vinegar with 3 tablespoonfuls oil, 1 tablespoonful fine-chopped onion, and ¼ teaspoonful white pepper; pour this over the cucumbers, and serve. The onions may be omitted if objected to.

Potato Salad.—Cut some cold peeled cooked potatoes into fine slices, then measure them—there should be one quart; stir the yolks of 2 eggs to a cream, add slowly ½ cup of oil, then ½ cupful white vinegar, 1 teaspoonful salt, ½ teaspoonful

pepper, and 2 medium-sized fine-chopped onions; put a layer of potatoes in a salad dish, pour over some of the sauce, continue alternately with potatoes and sauce till all is in the dish, pour over all a little boiling water, let stand a half hour, then serve.

Tomato Salad.—Lay 4 good-sized ripe tomatoes for several hours on ice; then cut them with a sharp knife into thin slices, place them into a salad dish, sprinkle over ½ teaspoonful salt, ¼ teaspoonful pepper, 1 teaspoonful sugar; mix ¾ cup of vinegar with ¼ cup cold water, pour it over the tomatoes, and serve; 1 finely sliced onion may be added if liked.

For other salads, see my book Desserts and Salads.

DESSERTS.

Cocoa Pudding.—Soak 1 ounce of gelatin in 1 cup of cold water ten minutes; put 3 tablespoonfuls of cocoa with ½ pint cold water in the blazer, add ½ cup of sugar and 1 teaspoonful vanilla; place the blazer over the lamp, stir and let it boil a few minutes, then add the gelatin, stir until dissolved, remove from the fire, and when cold and begins to thicken add 1 pint of whipped cream, stirring constantly; pour it into a form and set on ice; serve with tulip sauce.

Apple Pannaquets.—Stir the yolks of 3 eggs to a cream with 2 tablespoonfuls sugar, add 2 tablespoonfuls of flour, 1 tablespoonful lemon juice, and 3 peeled and grated apples; add last the beaten whites and bake small pancakes from this in the chafing dish; serve dusted with sugar.

Rolled Pancake.—Separate the yolks and whites of 2 eggs; beat the whites to a stiff froth, mix the yolks with a little

salt, ½ cupful flour, and 1 cupful milk or water to a smooth batter; then pour gradually, while beating constantly, the batter into the beaten whites; place the blazer over the lamp; when hot put in ½ tablespoonful butter or lard; as soon as melted pour in one third of the batter, cover and cook till light brown on the under side, then turn and bake the same on the other side, slip the pancake on to a plate, spread over some jelly or marmalade, roll up, and keep it warm till the remaining batter is baked the same way.

Snow Pudding.—Put ½ ounce gelatin in the blazer with ½ pint cold water, let it stand ten minutes, then add ½ pint hot water, ½ cup sugar, the juice of 1 lemon, and the grated rind of ½ lemon; place the blazer over the lamp, and stir till the gelatin is dissolved; then remove and strain through a napkin; place the mixture in a bowl on ice, and when it begins to thicken, beat the whites of 3 eggs to a stiff froth, add slowly the gelatin mixture to the whites, while beating constantly; continue stirring for a few minutes longer, then pour it into a form, and set on ice; serve with vanilla sauce.

Vienna Orange Cream.—Put ½ ounce of gelatin in a small bowl with ½ gill of cold water, let it stand till soft, then add ½ gill of boiling water, set the bowl in the water pan, and stir till dissolved, remove and set aside; in the meantime stir the yolks of 6 eggs with 6 tablespoonfuls sugar to a cream, add by degrees ½ pint of orange juice and 3 tablespoonfuls lemon juice, add lastly the gelatin; continue to stir till it begins to thicken; beat the whites to a stiff froth, then add slowly, while beating constantly, the orange mixture to the beaten whites; rinse out a form with cold water, pour in the cream, and set aside to cool.

Apple Fritters.—Peel 2 large greening apples, cut them into quarters, remove the core and place the apples in the blazer

over the lamp, add 2 tablespoonfuls water, cover, and cook till done; remove the cover and let them cook till all the moisture has evaporated, then put the apples in a dish, and set aside to cool; beat the yolks of 2 eggs with 1½ tablespoonful sugar to a cream, add 1 teaspoonful lemon juice and a very little grated rind; add the apples to the yolks and 1 heaping tablespoonful flour, beat the whites to a stiff froth, add the apple mixture gradually to the whites, while beating constantly; place ½ tablespoonful butter and lard in the blazer; when melted put in small portions of the batter with a spoon the size of an oyster, fry light brown on both sides; serve dusted with sugar.

Manilla Pudding.—Place the blazer with 1 pint of milk and 2 tablespoonfuls fine-chopped blanched almonds over the water pan, add 2 tablespoonfuls sugar, 1 teaspoonful vanilla, and 1 teaspoonful butter, cover, and let the milk come to a boil; mix 4 tablespoonfuls flour with 1 cup cold milk, stir it into the boiling milk, cook and stir a few minutes; beat the whites of 3 eggs to a stiff froth, add it to the contents in the blazer, stir and cook until thick; rinse out a mold with cold water, pour in the pudding, and set aside to cool. Serve with vanilla sauce.

Dampf Nudeln.—Sift 1 cup of flour into a bowl, add 1 teaspoonful butter and 1 tablespoonful sugar with ½ teaspoonful baking powder; rub butter and flour together, mix the yolks of 3 eggs with 2 tablespoonfuls milk, add it to the flour, mix all together, add 1 tablespoonful of currants and 1 tablespoonful seeded raisins; place the blazer over the hot-water pan with 1 cupful boiling milk, ½ tablespoonful butter, and ½ tablespoonful sugar; put the batter with a spoon into the blazer, cover, and cook till done, which in small portions will take about 25 minutes. To ascertain when done, stick a fork through them. If it comes out clean, they are done; if some of the dough adheres to it, the cooking must be continued. Serve with snow sauce.

Omelet Soufflé.—Stir ½ tablespoonful butter with 2 tablespoonfuls sugar to a cream; add the grated rind of ½ lemon and the yolks of 6 eggs, then add 2 teaspoonfuls flour; beat the whites to a stiff froth, add slowly the batter to the whites, while beating constantly; place the blazer with ½ cup milk and ½ tablespoonful butter over the water pan, which should be half full of boiling water; when the milk boils, pour in the mixture, cover, and cook till firm to the touch, which will take from 20 to 30 minutes. Serve with Toronto sauce.

Strawberry Pudding.—Place the blazer with ½ pint strawberry sirup over the lamp, add ½ pint of water; if not sweet enough add more sugar; when it boils, add slowly 3 tablespoonfuls dry farina, stir and cook 10 minutes, add a little pink coloring; have the whites of 2 eggs beaten to a stiff froth, add it to the blazer, stir and cook till all is well mixed; pour the pudding into a bowl and set aside to cool; serve with cream, which should be sweetened with sugar and flavored with vanilla, or serve with vanilla sauce.

In place of strawberry sirup, 1 cupful of orange juice may be used, or ½ cupful of lemon juice and ¾ pint of water, or any other kind of fruit juice or sirup may be used.

Plum Pudding.—Put 1 pound of fruit cake into the blazer, have the chafing-dish pan, ⅓ full of boiling water, over the lamp, put the blazer over the water, cover and cook from 15 to 20 minutes. Hard Sauce: stir 1 tablespoonful butter to a cream, add by degrees 4 tablespoonfuls sifted powdered sugar, stir until light and creamy, add 2 tablespoonfuls brandy, rum, or sherry wine, or a little grated nutmeg; serve with the pudding.

Neapolitan Pudding.—Cut any kind of nice plain cake into slices, spread each slice with current jelly, and cover them with banana slices; put 1 tablespoonful whipped cream, previously sweetened, on top of the bananas, and serve.

Cream Tarts.—Fill some cold patty cases with fine-cut preserved pineapple, put a spoonful of whipped cream on top of each tart, and serve. In place of pineapple any kind of fresh or preserved fruit may be taken.

Peach Float.—Cut 4 preserved peaches into fine slices, put them into a dish; put 1 pint of milk, the yolks of 3 eggs, 2 tablespoonfuls sugar, and ½ tablespoonful cornstarch in the blazer, stir until all is well mixed; have the water pan ⅔ full of boiling water over the lamp, place the blazer over the water, stir until it begins to boil, add 1 teaspoonful vanilla extract, instantly remove and set aside; when cold, pour the custard over the peaches, beat the 3 whites to a stiff froth, mix with 1 tablespoonful sifted powdered sugar, lay it with a spoon over the custard in shape of snowballs; break 6 lady fingers in halves and set them in a circle around the dish. Bananas may be used in place of peaches.

Pan Doughdy.—Sift ½ pint of flour with ½ teaspoonful baking powder into a bowl, add a pinch of salt, 1 teaspoonful sugar, and 1 teaspoonful butter; rub the butter and flour together, add ½ cupful milk, mix the whole with a knife into a firm dough, turn it on to a pastry board, roll it out ½ inch thick, and cut it into strips 1 inch wide. Pare and cut into small slices 4 nice tart apples, measure them (there should be 1 pint), put the apples in the blazer, add 2 tablespoonfuls sugar and 1 tablespoonful water; cover the apples with the above paste, have the chafing-dish pan ⅔ full of boiling water, place the blazer over it, cover, and cook 25 to 30 minutes. Serve with hard sauce the same as for plum pudding. In place of apples, peaches, huckleberries, blackberries, or any other kind of fruit may be taken.

How to steam and prepare Shredded Wheat for General Use.—Dissolve 1 teaspoonful salt in 1 pint cold water,

dip the shredded-wheat biscuits separately into the water, lay them on the chafing-dish steamer and steam 3 minutes, or long enough to heat through. Remove carefully and serve with cream and sugar. Or serve them with jelly, marmalade, preserved or stewed fruit; or mix currants and raspberries together, sweeten with sugar, mash them with a spoon, and spread them over the steamed biscuits, or cover them with mashed strawberries sweetened with sugar; or the biscuits may be first covered with the strawberries, and then with whipped cream.

Shredded Wheat with Milk.—Put a shredded-wheat biscuit in a saucer, pour over some milk, let it stand a few minutes, and serve.

Shredded Wheat with Creamed Chicken, Turkey, or Veal.—Steam 2 shredded-wheat biscuits as directed, melt ½ tablespoonful butter in the blazer, when hot put in the steamed biscuits, fry 2 minutes on each side, remove carefully to a dish, cover, and set aside. Then return blazer with ½ tablespoonful butter and ½ tablespoonful flour to the lamp; stir and cook 2 minutes, add 1 cup of milk and a little salt, stir and cook to a smooth sauce, add ½ pint fine-cut cooked chicken or turkey meat, cook and stir a few minutes, pour over the biscuits, and serve. In place of chicken or turkey cold roasted veal may be taken.

Shredded Wheat to be used in Place of Toast or Croûtons.—Steam and fry the bread the same as for creamed chicken, and serve it under birds in place of toast or croûtons. Stewed tomatoes poured over the steamed wheat is a nice breakfast or lunch dish. All dishes which are mentioned in this book where toast or croûtons are to be used shredded wheat is an excellent substitute.

Canape Minardo.—Steam 2 shredded-wheat biscuits as directed, then fry them light brown on both sides in butter, lay

them on a warm dish, cover, and set aside; put 4 ounces fine-cut cheese in the blazer, add 4 tablespoonfuls milk, ¼ teaspoonful English mustard, and a pinch of paprika, place the blazer over the lamp, stir and cook till creamy, pour it over the biscuits, and serve.

Canape Mikadanda.—Prepare 4 shredded-wheat biscuits the same as in foregoing recipe. Rinse 12 canned shrimps in cold water, drain and fry them 3 minutes in ½ tablespoonful butter, and set aside; beat 4 eggs until light, add 4 tablespoonfuls water, and again beat for 2 minutes, add ¼ teaspoonful salt and a little white pepper. Melt ½ tablespoonful butter in the blazer, pour in the eggs, stir for a few minutes; when the eggs begin to set, add 4 ounces grated Swiss or American cheese, stir for 1 minute, then divide the mixture equally over the biscuits, lay 3 shrimps on to each one, and serve.

PUNCHES AND MIXED DRINKS.

Cocktails.—Fill a tumbler half full of fine-shaved ice, add 4 tablespoonfuls either of gin, whisky, brandy, or rum, 1 dash of Boker's bitters, and 2 dashes of gum sirup; strain into a glass and serve.

All cocktails are named after the liquor used.

Another way is to put into a large glass 4 tablespoonfuls gin, 4 tablespoonfuls Italian vermuth, ½ teaspoonful Angostura bitters, and ½ teaspoonful orange bitters. Fill the glass with fine-shaved ice, stir a few minutes with a spoon, strain into a glass, add a small piece of lemon, and serve. In place of gin any other kind of liquor may be taken and prepared the same way.

Manhattan.—Fill a glass half full of fine-broken ice, add ⅓ glass full of whisky, ⅓ glass of vermuth, 2 dashes of gum

sirup, 1 dash of Boker's bitters; mix well, strain into a fancy glass, add a few drops of lemon juice, and serve.

Iced Sherry.—Fill a glass ½ full of fine-shaved ice, add 1 gill of sherry wine, 1 tablespoonful sugar, 1 tablespoonful lemon juice, and 1 slice of lemon without the pits, stir a few minutes, and serve.

Iced Orange.—Fill a large glass half full with shaved ice, add a half cupful orange juice, 1 tablespoonful lemon juice, 1 or 2 tablespoonfuls sugar. This is eaten with a teaspoon. A half gill of Rhine wine, Madeira, or claret may be added to this if liked.

Apple Toddy.—Put into a tumbler a small glass of apple-jack, ½ baked apple, 2 teaspoonfuls powdered sugar; fill the tumbler two thirds full of boiling water, and grate over the top a little nutmeg.

Whisky Toddy.—A half tablespoonful powdered sugar, a wineglassful of whisky, ½ wineglass of water, and a little cracked ice.

Brandy and gin toddies are made the same as whisky toddy, using either of the two liquors instead of brandy. These toddies may be served hot by filling the tumbler two thirds full of boiling water.

Brandy Flipp.—Mix in a tumbler 1 tablespoonful powdered sugar, 3 of brandy, 1½ of water, and a piece of lemon; add sufficient fine-cracked ice to fill the tumbler two thirds full, and serve. Gin flipp is made the same way, substituting gin for brandy.

Sherry Flipp.—Stir the yolk of 1 egg with 1 tablespoonful sugar to a cream, add 1 gill of sherry wine, fill the glass ¾ full of ice, shake well until thoroughly mixed, strain into a glass;

beat the white to a stiff froth, then pour the contents of the glass to the beaten white, while beating constantly, and serve.

Sherry Flipp, Plain.—Put 1 tablespoonful lemon juice in a tumbler, add 1 tablespoonful sugar, 1 gill of sherry wine, 2 tablespoonfuls shaved ice, stir, and serve.

Brandy Cream Soda.—Put the white of 1 egg with the juice of 1 lemon and 1 tablespoonful powdered sugar into a large tumbler, stir until foamy, then add ½ gill of milk and ½ gill of brandy; fill the glass with fine-chopped ice, shake it with the shaker, strain into a glass, and fill it up with plain soda or any kind of mineral water.

Refresher.—Fill a large glass half full of finely shaved ice, pour over 1 teaspoonful powdered sugar, 1 teaspoonful Curaçoa, and 1 gill of Catawba wine; shake well with the shaker and serve with a straw without straining.

Iced Sherry with Bitters.—Fill a tumbler half full of finely shaved ice, pour over 1 teaspoonful Angostura bitters, ½ teaspoonful of maraschino, and 4 tablespoonfuls sherry wine; shake well with a shaker, strain into a glass, and serve.

Rum Sour.—Dissolve 1 tablespoonful sugar in ½ wine-glass of water, add 4 tablespoonfuls of rum, 1 tablespoonful gin, and 1 teaspoonful lemon juice, and a small piece of ice.

Brandy and Bourbon sours are made the same way by taking either of the two liquors in place of rum.

Whisky Cobbler.—Mix in a tumbler 1 gill of whisky with 2 tablespoonfuls powdered sugar, add 3 slices of orange without the pits, fill the glass with fine cracked ice, shake it up well, and sip through a straw.

Brandy Cup.—Stir the yolk of 1 egg with 1 tablespoonful sugar to a cream, add 2 tablespoonfuls maraschino and 4 table-

spoonfuls brandy, mix, fill the glass with cracked ice, shake well, strain into a glass, and serve.

Rum Soda.—Fill a tumbler half full of fine-cracked ice, pour over the juice of ½ lemon, 1 tablespoonful powdered sugar, 2 teaspoonfuls orgeat, 2 tablespoonfuls old St. Croix rum. Fill the glass with plain soda water, while stirring constantly, strain into a glass, and serve, or take the ice out with a spoon.

Orange Soda.—Fill a tumbler half full of finely shaved ice, pour in the juice of 1 orange, 1 tablespoonful brandy, 1 tablespoonful Curaçoa, fill the glass with plain soda, and serve.

Champagne Velvet.—Fill a large glass with 1 gill of porter and 1 gill of champagne, then serve.

Fedora.—Put in a large glass 1 tablespoonful Jamaica rum and the same of whisky, 2 tablespoonfuls of brandy, and also the same of Curaçoa, 2 teaspoonfuls sugar, 2 thin slices of lemon, and the same of orange; fill the glass with fine-cracked ice, and serve with a straw.

Eggnog.—Stir 2 teaspoonfuls of sugar with the yolk of 1 egg to a cream, add 1 tablespoonful of the best Jamaica rum, beat the white to a froth, add it to the above mixture, and serve. Eggnog prepared in this way is excellent.

In place of rum, sherry wine or cognac can be taken.

Pousse Café.—Pour into a fine cordial glass ½ teaspoonful raspberry sirup, over this ½ teaspoonful maraschino, over this ½ teaspoonful crème de mint, over this ½ teaspoonful yellow Chartreuse, then ½ teaspoonful green Chartreuse, and last ½ teaspoonful brandy. These liquors should be poured in such a way that they remain each distinct.

Pousse Café, No. 2.—Pour 1 teaspoonful red Curaçoa into a glass, over this 1 teaspoonful yellow Chartreuse, and last 1 tea-

spoonful brandy. Pousse café is served at dinner after the coffee.

Milk Punch.—Fill a large glass one third full of fine ice, add 1 teaspoonful sugar, 2 tablespoonfuls brandy, and 1 tablespoonful St. Croix rum; fill the glass with milk, put over the shaker, shake for a few minutes, strain in a glass, and serve.

Milk Punch with Egg.—Stir the yolk of 1 egg with 1 tablespoonful powdered sugar to a cream, add a small glass of brandy, and a little St. Croix rum; then beat the white to a stiff froth in a large tumbler; add the above mixture gradually, while beating constantly, then add sufficient milk to fill the glass, add a little ice, and, if liked, season with grated nutmeg.

Hot Orange Punch.—Boil ½ pound sugar with 1 pint of water, remove, add the peel of 1 orange, let it remain 5 minutes; then take out the peel, add ½ pint of strained orange juice, 1 gill of lemon juice, ½ pint of rum or brandy; heat the whole without boiling and serve hot.

Champagne Punch.—Pour 1 pint of boiling water over 2 teaspoonfuls of the best Oolong tea, cover, and let it stand in a warm place 10 minutes; then strain and set aside; when cold put the tea into a punch bowl, add ½ pint of Rhine wine, 1 tablespoonful of brandy, the same of maraschino, 1 bottle of plain soda, and 1 quart bottle champagne, 1 sliced banana, and 1 sliced orange and a piece of ice.

Fruit Punch.—Put ½ pint of orange juice with 1 pound of sugar into a bowl, add 1 gill of lemon juice, ½ pint of strawberry sirup or juice, or ½ pint of raspberry sirup, 2 quarts water, ½ pint fine-cut pineapple, and, if in season, ½ pint fresh strawberries, and a piece of ice; let stand 15 minutes, then serve.

Cold Claret Punch.—Put 1 bottle of good claret into a bowl, add ¾ cupful sugar, 2 tablespoonfuls Curaçoa and kirsch, 1 pint of cold water, a piece of ice, the juice of 1 lemon, and ½ pint of pitted or preserved cherries; in place of cherries another kind of fruit in season may be used.

Plain Claret Punch.—Put 1 bottle claret into a bowl, add 1½ cup sugar, 2 sliced lemons without the pits, 2 quarts cold water, and a piece of ice, then serve.

Never boil wine or spirits.

Hot Claret Punch.—Boil 1 cup of sugar and 1 cup of water with the thin peel of 1 lemon and a small stick of cinnamon 5 minutes; add 1 pint of good claret, let it get boiling hot, remove the peel and cinnamon, and serve.

Rum Punch, Hot.—Boil 2 tablespoonfuls sugar with ½ cup water, then add ½ gill of best rum, 1 tablespoonful lemon juice; let it get hot without boiling, and serve. This is excellent for a cold. Brandy punch is made the same way.

Orangeade.—Put ½ pint of orange juice and 1 gill of lemon juice into a bowl, add ½ pint of raspberry sirup, 1 cupful sugar, 2 quarts cold water, a piece of ice, ½ pint fine-cut pineapple, either fresh or preserved, 1 fine-sliced banana, and 1 orange cut into fine slices and freed from pits; let it stand 30 minutes, then serve.

Orangeade, Plain.—Pare very thin the yellow skin from 4 large oranges, lay the peel in a bowl, cut the oranges into halves, and press out the juice and strain it over the orange peel; add the strained juice of 4 lemons, add 2 cups sugar, cover, and let stand 10 minutes, then remove the peel, add 2 quarts water, a piece of ice, and a few slices of oranges freed from the pits, and serve.

Strawberry Punch.—Inclose 1 quart of well-cleaned ripe strawberries in a piece of cheese cloth, press out all the juice into

a bowl, add the juice of 2 lemons, 1 bottle Rhine or white wine, 2 cupfuls sugar, 2 quarts cold water, a large piece of ice, and 1 pint of nice ripe strawberries, let it stand 15 minutes, then serve; if not sweet enough, add more sugar. In place of strawberries, 1 pint of strawberry sirup may be taken and less sugar.

Strawberryade.—Mix in a punch bowl 1 pint of strawberry sirup, 1 cupful lemon juice, 1 cupful sugar, 2 quarts cold water, a piece of ice, and 1 pint of fresh strawberries; if strawberries are not in season, cut 2 oranges into fine slices, and free them from all pits, cut each slice in half, and add them to the bowl.

Hot Lemonade.—Boil 1 cupful sugar with 1 quart of water, add ½ pint of strained lemon juice, heat it without letting it boil, and serve hot; add more sugar if not sweet enough.

Cold Lemonade.—Dissolve 1 cupful sugar in 1 quart of water, add a piece of ice; press the juice from 4 large lemons, strain and add it to the water, serve; if 1 glass of lemonade is to be made, dissolve 2 tablespoonfuls sugar in a little cold water, add 2 tablespoonfuls lemon juice, and fill the glass with ice water.

Fine Lemonade.—Rub off the rinds from 4 large smooth lemons with loaf sugar; this is done by taking the lemon in the left hand and a piece of loaf sugar in the right hand, then rub the sugar all over the lemon; as soon as the sugar looks yellow, take a fresh piece, then pour over 2 quarts boiling water, add more sugar to make it 1 pound in all; add the juice of 6 large lemons; when the sugar is dissolved, strain it through a napkin, place it on ice; when ice cold beat the whites of 2 eggs to a stiff froth, add slowly the lemonade, while beating constantly, and serve; or it may be served without the eggs. This makes a nice lemon ice when frozen in a freezer.

Soda Lemonade.—Mix ½ teaspoonful bicarbonate of soda with 2 tablespoonfuls cold water, 1 tablespoonful sugar, and the juice of ½ lemon; fill the glass with plain soda water, stir well, and drink in the morning before breakfast. In place of soda water, seltzer water may be used, or fill the glass with ice water and add the lemon juice last.

Coffee.—Procure the very best Java coffee; always buy it in the bean, keep it in a tightly covered tin can, and grind it to powder when wanted. The finest and most economical way to make coffee is by using Dr. Scherer's coffee pot.

To make 1 pint of strong coffee, rinse out the coffee pot with boiling water, put in 2 tablespoonfuls fine-ground coffee, pour over a little boiling water—just enough to moisten the coffee—cover and let stand 2 minutes, add more water, and again let it stand 2 minutes, then pour in sufficient water to make 1 pint of coffee, let it stand 1 minute, remove the drainer, and serve. This will make 3 medium-sized cups of strong coffee. Should the coffee be too strong, add more boiling water or take less coffee. If the Scherer coffee pot is not at hand, rinse out an ordinary coffee pot with boiling water, put in 2 tablespoonfuls fine-ground coffee and sufficient boiling water to moisten the coffee, let it stand 3 minutes, then add enough water to make 1 pint; let it stand in a warm place 5 minutes, then strain it into a hot coffee pot through a fine sieve or strain it into the cups.

THE END.

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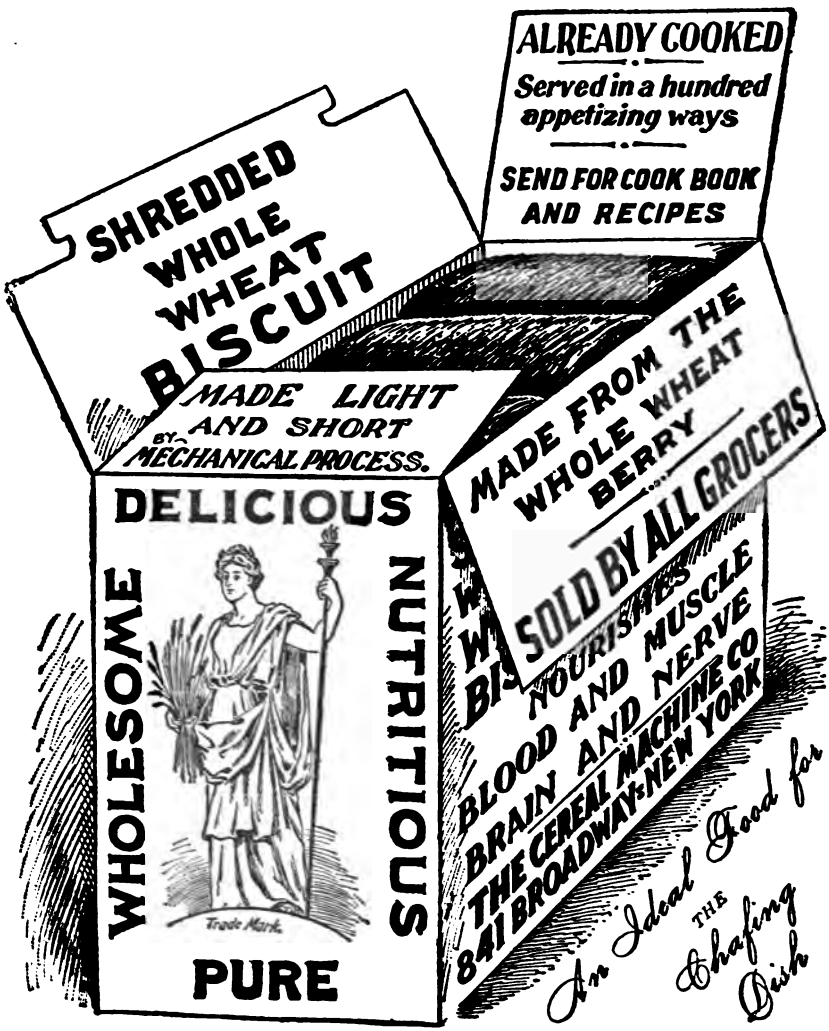
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